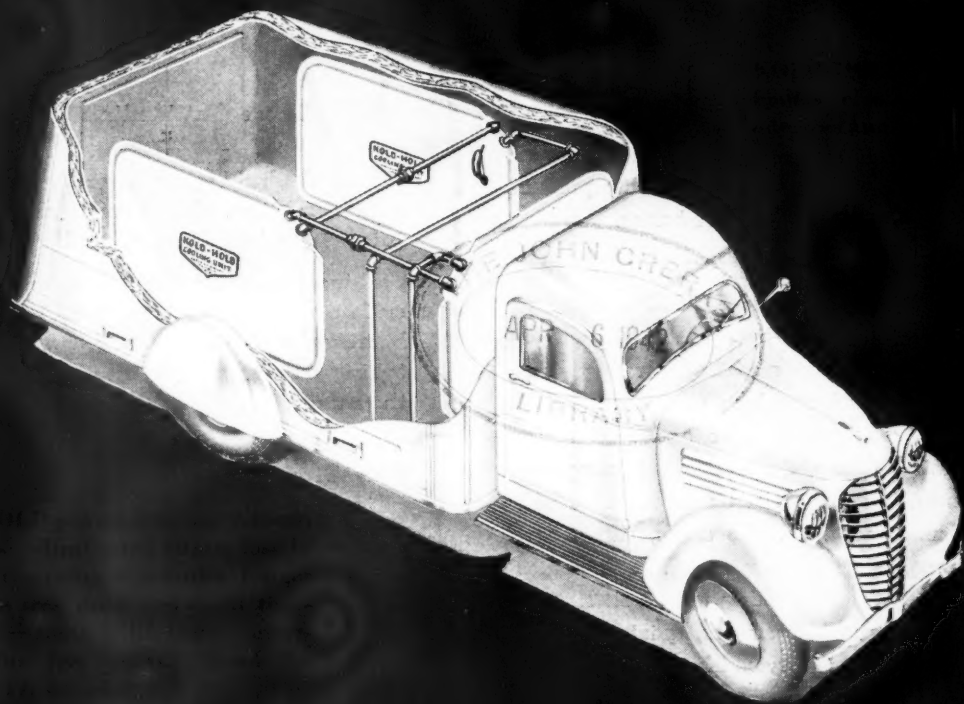


THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891



The Standard of the Meat Packing Industry



KOLD-HOLD *Truck Refrigeration Costs Less Than 10c a Day!*

KOLD-HOLD MANUFACTURING CO.

429 North Grand Avenue

LANSING, MICHIGAN, U. S. A.

WHY

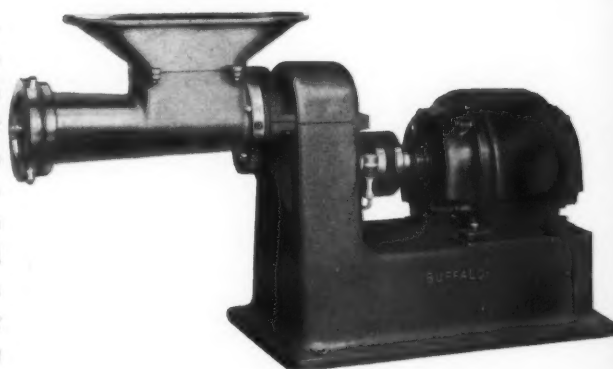
Grinders are MOST ESSENTIAL For manufacturing Quality Sausage

In the manufacture of sausage products, certain equipment is absolutely necessary if the highest quality products are to be made. One of these essential machines is the meat grinder which is used more than any other machine in the sausage kitchen. This machine is important because it conditions or grinds the large cuts into small pieces. When this ground meat is removed to the cutter, the result is a finer, higher quality emulsion. The grinder also traps and eliminates undesirable *sinews* and *small bones* from the meat.

By pregrinding the meat, less cutting time is required in the cutter, thus reducing the danger of burning or shortening the emulsion, all of which results in a higher quality product free from *sinews* and *small bones*.

HOW BUFFALO GRINDERS IMPROVE PRODUCTS AND REDUCE COSTS

Designed and built by expert sausage machine craftsmen, Buffalo Grinders reduce processing time and speed up production. Scientifically designed cylinder and feed screw prevents backing up, mashing, heating, assures an even flow of clean cut meat through the knife and plate. The clean, sheer, cool cutting protects protein value . . . eliminates the necessity of reworking the meat. Helical gear drive provides smooth, quiet operation . . . adds years to service life.



Plus These Outstanding Buffalo Features

- Patented drain flange prevents meat contamination, also prevents meats and juices from backing up into bearings.
- Self-feeding, one point automatic lubrication assures positive lubrication of bearings and all working parts, thus taking out the guesswork of lubricating the machine.
- The entire unit is equipped with heavy duty Timken bearings that are easily adjusted without disassembling the units, thus saving time and labor.
- Records in countless plants prove that Buffalo Grinders cut more meat in less time at lower cost. Let us send you proof, today. Write:

JOHN E. SMITH'S SONS CO.

50 Broadway, Buffalo, N. Y.

Manufacturers of a complete line of Sausage Machinery • Sales and Service Offices in principal cities



Buffalo

QUALITY SAUSAGE MAKING MACHINE

THIS P. A. IS THE HERO OF THE WHOLE STAFF



*Here is the lad who saved all that money
with . . .*

This stout fellow, clever Purchasing Agent as he is, surely merits all those "ohs and ahs" as he proudly struts to his sanctum-sanctorum. Hasn't he been piling up sweet savings of several-cents-per-pound with LARDBAK, the money-saving lard and margarine wrap. Sure he has, and so can you.

LARDBAK

THE ECONOMICAL PACKERS PAPER

RHINELANDER PAPER COMPANY • RHINELANDER, WIS.

THE NATIONAL PROVISIONER

Volume 106

APRIL 4, 1942

Number 14

Table of Contents

NEW ONE-PAGE MARKET SUMMARY...11

NEWS HIGHLIGHTS OF THE WEEK

Packers Win All-America Awards...12

Army Lard Manual Makes Hit....13

Recent WPB and OPA Orders.....19

OPA Studies Pork Ceiling Problems....14

Diseases Take a Big By-Product Toll...16

Wilson Has Dehydrated Dog Food.....28

Rising Steer Prices Bring Ceiling Talk..44

Safe Use of Refrigerants—II.....22

Raise Loads for LCL Freight Cars.....29

New Equipment for the Industry.....38

Up and Down the Meat Trail.....20

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN, Editor

C. H. BOWMAN, Editor

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc. For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

COMING ATTRACTIONS: The unit cooler has been called the most universally used piece of equipment for applying refrigeration in most departments of the meat plant. An article on how to extend its useful service will appear in an early issue. Another feature worth watching for is a pair of informative articles on wartime packaging. Many packers will find valuable data in the story of a new smokehouse recently installed in a Chicago sausage manufacturing plant.

★ ★ ★

Somehow, Brooklyn is always getting in the news; last year it was a baseball team and now it's bulls. Ten "bolognas" broke loose the other day while they were being trucked to a packinghouse and, lacking the aid of Sidney Franklin, noted Brooklyn bullfighter, it took police, taxicab and truck drivers and assorted spectators almost an hour to corral the herd. Meanwhile the bulls had: Charged a store entrance and smashed a post; torn down an iron railing; reduced a junk dealer's truck to junk, and broken basement windows. One was eventually lassoed and the other nine quieted down and were led to their truck.

★ ★ ★

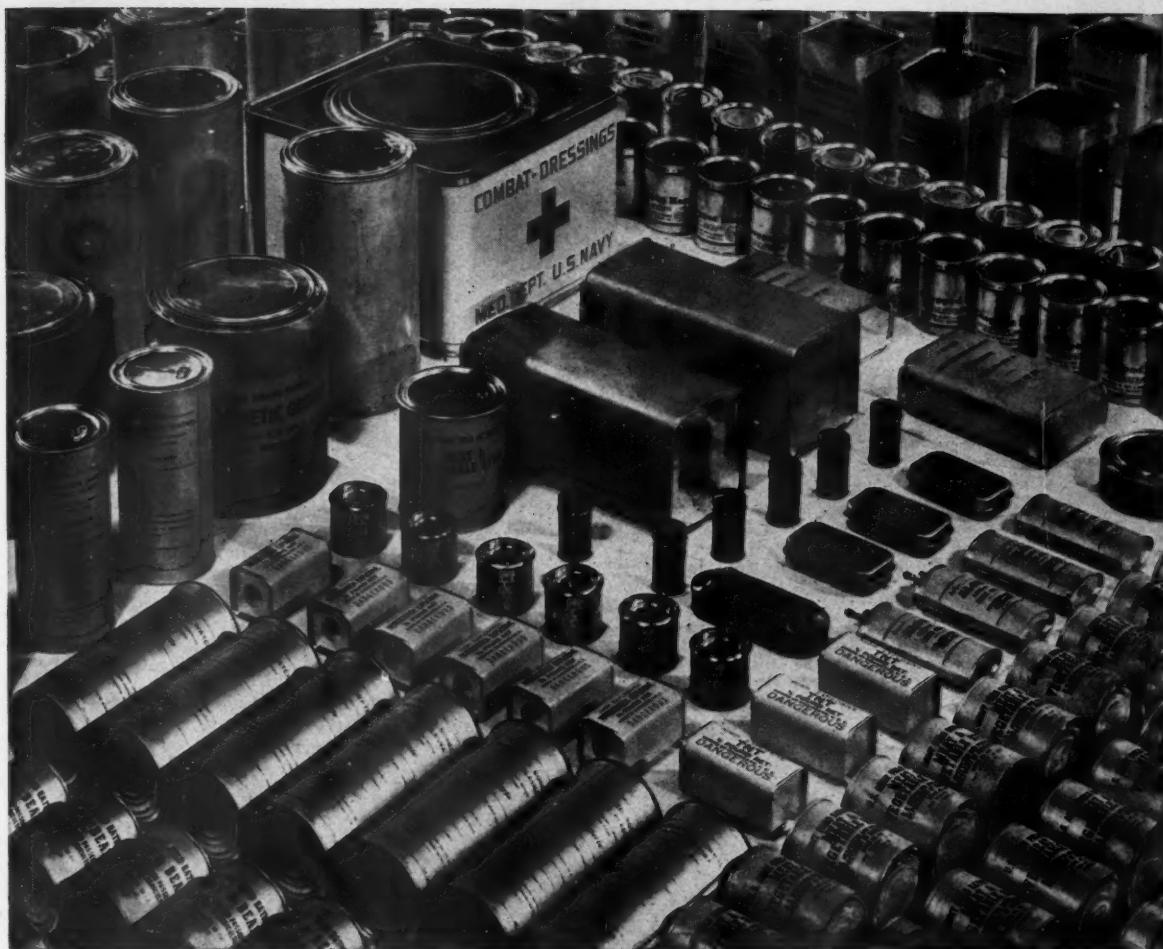
A new feature appears in THE NATIONAL PROVISIONER for the first time this week. It is a summary page for the busy meat packer and sausage manufacturer, reporting in condensed form current meat and livestock prices and trends, figures on receipts, kill and meat production, as well as other timely data on the meat packing industry and business in general. After its first appearance on page 11 this week, the market summary will be found in future issues in the middle of the magazine, where it will lead off the market section.

★ ★ ★

Malnutrition will help bring the defeat of the Axis powers within two years, in the opinion of Dr. Seale Harris, who investigated nutritional deficiencies of the central powers for the Paris peace conference in 1919. "Ultimate victory," he predicted in a recent magazine article, "will come to the people with the best fed soldiers and those with the best morale—the United Nations."

★ ★ ★

"Keep 'em Frying!" is the apt suggestion contained in a recent advertisement published by the Lindner Packing & Provision Co., Denver sausage manufacturing concern. The firm for years has attracted favorable attention with its unusual ads.



SOME "NON-SECRET" WEAPONS

THE AXIS WOULD LIKE TO HAVE

Study the Labels on the cans and packages in the picture above.

On some of them, you'll notice "Army Sliced Bacon, Canned . . . U. S. Marine Corps Field Ration D . . . U. S. Army Meat and Vegetable Hash . . . TNT Dangerous, Corps of Engineers."

There's a container for dried human blood in the picture, too. For transfusions in the field. Another to house a delicate motor on anti-aircraft guns.

And while you'll be interested to

know that these articles are some of the many defense items the containers for which are made by the can-making and packaging industries, their significance goes far beyond this simple fact.

For they are weapons. "Non-secret" weapons, if you will. And every country has them. *But the Axis would like to have ours.* Do you realize why?

The industrial resources that produced these "non-secret" weapons are the largest in the world. The Axis needs those resources.

It needs the men . . . the machinery . . . the skill . . . the research that make the quality and the quantity of these weapons possible. It needs the energy of the free, unregimented economy which produced these weapons.

We Americans can congratulate ourselves that the Axis hasn't these resources . . . that we—not the Axis—have built the greatest packaging and can-making industries in the world . . . that we are now using the sinews of these industries to resist aggression. American Can Company, 230 Park Avenue, New York, N. Y.

DO YOU KNOW



A hog, lacking respect for international problems, changed the boundary between the United States and Canada back in 1850— A porker wandered from the Canadian side of San Juan Island in Puget Sound and rooted up part of an American's potato patch. A bullet stopped the porker, but it took two governments to end the argument. The American paid for the pig, and to save further trouble, the governments moved the boundary out into the channel. (FAMILY CIRCLE MAGAZINE)



ROLL OUT THE BARREL
...AND WE'LL ALL HAVE
A LOT OF PORK CHOPS



IN colonial days, the early settlers preserved meat by packing it in barrels of wet bran—Perhaps the results—or lack of them—spurred on invention of the modern cold storage plant.

DO YOU KNOW how to help retailers prevent waste?

Retailers favor meats delivered in Bemis Stockinette. This protection helps make them better profits. It gives meat a more appetizing appearance. It reduces waste due to trimming meats damaged in handling. Leading packing houses use Stock-

inette to protect quarters, rounds, calves, lambs, chucks, loins, hams, bacons, frankfurters, and wieners. Get the facts about this profit-insuring Bemis product today. Your request to our nearest office will bring facts and samples promptly.

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Salt Lake City • San Francisco • Seattle
Wichita





When trees begin to "smoke", spring's here. Before leaf buds open you can see this phenomenon. Clusters of tiny knobs appear at the tip ends of the twigs, especially toward the top of the tree. When a breeze shakes them, little jets of yellow "smoke" puff out. This occurs first on the maples early in April. A few days later on the elms, and then the pines. The oaks are the latest. Their "smoke", produced early in May, is the most abundant of all.

The trees are distributing their pollen in the wind. They do this early in the spring before the pollen-eating insects are around in great numbers to rob the trees, and the wind can circulate freely among the practically bare branches.

A grain of pollen is so small that it is invisible to the naked eye. It consists of only a single cell. Yet into this tiny structure is distilled all the personality and characteristics of the parent tree.

Up to the time of pollinating, the life stream of the tree has been flowing unbroken from its own inner growth through trunk and stem, leaf and flower. But then with the maturing of the pollen this life stream is broken. To bridge the gap, to put the life cycle together again so that it can flow on into the next generation, the tree needs the help of an outside force. In this case the outside force is the wind.

When a grain of pollen happens to land on a stigma (an antenna-like structure connected with the seed producing

mechanism) of the same kind of tree from which the pollen came, it sets in motion the machinery that matures the seed. If the pollen grain lands on the stigma of another kind of tree, nothing happens. This is one of the wonders of nature. Trees and grasses that are wind-pollinated throw into the air astronomical quantities that are wasted for a single grain that clicks and sets the seed.

When viewed in a microscope a grain of pollen does not look at all like a speck of dust. It is a distinctive, beautiful structure. Each kind of tree produces its own individual pollen grains. Pine pollen, for example, is equipped with a pair of air-filled bladders that help them to float through the air. Others resemble minute canoes, footballs, dumbbells, crystals or weird insects with spiny ridges. Another remarkable fact about pollen is that it is ever ready to change its shape and size. The hard exterior coat is made flexible with slits and pleats so that when wet it swells up and takes a different shape.

Pollen is a marvelous and unique form of plant life. It literally fills the air. Pollen has been found floating as high as five miles. The wind-blown pollen of ragweed (produced in August) provokes hay fever. Ragweed pollen production is estimated to be around a million tons each season.

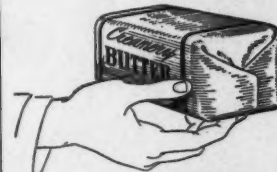
Drawings after Pollen Grains
by R. F. Wodehouse

Patapar SHIELDS your food

Today food protection has a vital meaning. Patapar Vegetable Parchment is enlisted in this cause. With its distinctive qualities Patapar can solve problems where food values are at stake. Problems of moisture, grease, elusive flavors, freezing, boiling.



In contact with oils and moisture in fish Patapar stays firm, unharmed.



Protecting the flavor and quality of butter is one of Patapar's best-known jobs.



Patapar stands up under extreme low temperatures. And, being insoluble, does not lose strength from effects of moisture and frost.

INSOLUBLE, GREASE-RESISTING, ODORLESS, TASTELESS, BOIL-PROOF—these are the qualities that have enabled Patapar to solve so many problems.

PATAPAR

Vegetable Parchment

Paterson Parchment Paper Company
Bristol, Pennsylvania
West Coast Plant: 940 Bryant St., San Francisco
Branch Offices: New York, Chicago
Headquarters for Vegetable Parchment since 1895

four ways Westinghouse can

1 Renewal Parts Warehouses

17 warehouses conveniently located throughout the country now carry an adequate stock of frequently used renewal parts.

2 District Repair Service

33 manufacturing and repair plants are strategically located to speed repair service.

3 District Engineering Service

Experienced engineers in every industrial district are available to help solve production problems.

4 Free Help For Maintenance Men

Valuable information on how to keep electrical equipment on the job.

Westinghouse District engineers are at your service to help solve electrical and production problems. Scores of war industries are using their services regularly. These men know what's new in electrical equipment and how to use it. Maybe they can help you.

Idle machines spell lost production time. The big job today is to keep present equipment running at full capacity. There are four ways of doing this and Westinghouse has prepared to help you on every one of them.

First

Westinghouse has established 17 warehouses where you can obtain renewal parts quickly. Stocks on hand include those parts normally subjected to wear or burning such as contact tips, shunts, arc chutes, operating coils, armature and field coils, bearings, etc. Be sure your own stock of renewal parts is adequate to meet emergencies. When it runs low order direct from our local office.

Second

Westinghouse has arranged to facilitate major repair work. In addition to the 17 parts warehouses, Westinghouse has established 33 district manufacturing and repair plants. Each of these plants is equipped to repair, remodel or recondition electrical apparatus. This includes rewinding motors, generators and transformers; replacing or building up worn parts such as bearings, commutators and current collectors; reblade and reline turbines, or remodel them for other operations.

More than 4,000 employees are now serving our customers from these 33 Westinghouse district plants alone. To save time on repair service, call our local office.



Westinghouse

TIME SAVER FOR AMERICAN INDUSTRY

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USTRY



Third

Experienced engineers are available at every Westinghouse office to help you with your electrical and production problems. These men are constantly working with plant engineers in all types of industries. Problems that occur once in the lifetime of a manufacturer are often daily occurrences with our engineers. Thus, problems solved in one plant provide a quick answer to similar problems elsewhere. Maybe these men can help you, too.

Fourth

One of the most important single group of workers in your plant is your maintenance crew. These men deserve all the help you can give them.

Westinghouse has prepared a valuable book on the care and maintenance of electrical equipment. Pocket-size, it gives helpful hints on the care of line starters, bearing lubrication and maintenance, tips on general inspection and many other suggestions on how to keep electrical equipment on the job.

"Maintenance Hints" is free. Each of your maintenance men should have a copy. To be sure they get one, fill in the coupon now and mail it today.

All of the above services are available through our local office. A phone call will bring you any one or all of them.

Westinghouse Electric & Manufacturing Company
East Pittsburgh, Pa.

J-94491



When you request copies of Maintenance Hints, your name will automatically be placed on our mailing list to receive Maintenance News.

FREE HINTS ON HOW TO MAINTAIN ELECTRICAL EQUIPMENT

Continuous production depends on proper maintenance. This book will help. Thousands of maintenance men are already using it. Gives timely tips on the care and maintenance of electrical equipment. Published in two volumes. You can have both. Vol. I is wire-bound. Vol. II is loose-leaf so additional booklets can be added as released.

Fill in the coupon now and mail it today. When we receive your request your name will automatically be placed on our mailing list to receive Westinghouse Maintenance News—another free publication for maintenance men, issued periodically to give latest news on maintenance methods.

Westinghouse Elec. & Mfg. Co.
East Pittsburgh, Pa., Dept. 7-N
Maintenance Sales Dept.:
Please forward copies of Maintenance Hints, Vol. I and Vol. II,
and place my name on your mailing list to receive both the
regular Maintenance Hints bulletins and Maintenance News.

Name _____
Title _____
Company _____
Address _____
City _____
State _____

WITH ME FLAVOR COUNTS MOST-



**THAT'S WHY
I LIKE
JUICY
SAUSAGES!**

**Sausages are Tastier, because they are
Juicier—in ARMOUR'S NATURAL CASINGS**

● Your sausages will be really delicious if you make them with Armour's Natural Casings . . . because the flavor-giving meat juices are sealed in. And remember, it's the flavorful, juicy sausages that sell best!

Sausages look better, too, in Armour's Natural Casings, because they keep a fresh, plump

appearance . . . that's still more sales-appeal for your products! You'll like everything about Armour's Natural Casings—the wide variety . . . uniformity . . . and strength to resist breakage. Next time, order Armour's Natural Casings—your nearest Armour branch can quickly supply you with any type casing you need.

ARMOUR'S NATURAL CASINGS

MARKET SUMMARY

DETAILED INFORMATION INDEX

| | |
|------------------------|-----------------------|
| Hog Cut-Out.....31 | Tallow & Greases...36 |
| Carlot Provisions...32 | Vegetable Oils...37 |
| Lard.....32 | Hides.....40 |
| L. C. L. Prices.....33 | Livestock.....44 |

Hogs and Pork

HOGS

Chicago hog market this week: All butchers, sows 15 to 25c higher:

| | Thurs. | Week ago |
|-----------------------|---------|----------|
| Chicago, top | \$14.00 | \$13.60 |
| 4 day avg..... | 13.70 | 13.45 |
| Kan. City, top..... | 13.85 | 13.60 |
| Omaha, top | 13.85 | 13.65 |
| St. Louis, top..... | 13.75 | 13.55 |
| Corn Belt, top..... | 13.80 | 13.65 |
| Buffalo, top | 14.10 | 13.90 |
| Pittsburgh, top | 14.00 | 13.75 |

| | | |
|-----------------------|-----------------|---------|
| Receipts—20 markets | | |
| 4 days | 210,000 | 323,000 |
| Slaughter—27 points*. | 662,458 | 666,174 |
| Cut-out | 180-220 | 240- |
| result | 220 lb. 240 lb. | 270 lb. |
| This week..... | 38 | 59 |
| Last week..... | 30 | 53 |

PORK

Chicago carlot pork:

| | | |
|-------------------|-----------------|-----------------|
| Gr. hams, | | |
| all wts | 24% @ 25% | 24% @ 25% |
| Loins, all wts. | 22 1/2 @ 26 1/2 | 22 @ 25 1/2 |
| Bellies, all wts. | 15 1/2 @ 16 | 15 1/4 @ 15 3/4 |
| Picnics, | | |
| all wts. | 23 1/2 @ 23 3/4 | 23 1/2 @ 23 3/4 |
| Reg. trimmings. | 19 1/2 @ 20 | 17 @ 17 1/2 |

New York:

| | | |
|-----------------|---------|-----------------|
| Loins, all wts. | 25 @ 27 | 25 @ 27 |
| Butts, all wts. | 30 @ 31 | 29 1/2 @ 30 1/2 |

Boston:

| | | |
|-----------------|-------------|-------------|
| Loins, all wts. | 25 1/2 @ 28 | 24 1/2 @ 27 |
|-----------------|-------------|-------------|

Philadelphia

| | | |
|-----------------|-----------------|-----------------|
| Loins, all wts. | 25 1/2 @ 27 1/2 | 24 1/2 @ 26 1/2 |
| Butts, all wts. | 28 @ 30 1/2 | 27 1/2 @ 30 |

LARD

| | | |
|----------------|-----------|-----------|
| Lard—Cash | 12.69 1/2 | 12.69 1/2 |
| Loose | 11.42 1/2 | 11.42 1/2 |
| Leaf | 11.61 1/2 | 11.61 1/2 |

* Week ended March 28.

Cattle and Beef

CATTLE

Chicago prices used in compilations unless otherwise specified.

Chicago cattle market this week: Steers and yearlings 25 to 40 higher; canners, cutters and bulls 25 to 50c higher. Other classes strong to higher.

| | Thurs. | Week ago |
|-----------------------|---------|----------|
| Chicago steer top.... | \$16.15 | \$16.00 |
| 4 day avg..... | 13.15 | 13.00 |
| Kan. City, top..... | 14.50 | 13.80 |
| Omaha, top | 15.75 | 13.00 |
| St. Louis, top..... | 13.15 | 14.50 |
| St. Joseph, top..... | 13.50 | 13.00 |
| Bologna bull top.... | 10.50 | 10.10 |
| Cutter cow top..... | 9.10 | 8.40 |
| Canner cow top..... | 8.00 | 7.50 |

| | | |
|-----------------------|---------|---------|
| Receipts—20 markets | | |
| 4 days | 188,000 | 190,000 |
| Slaughter—27 points*. | 152,736 | 157,743 |

BEEF

| | | |
|-----------------------|-----------------|-----------------|
| Steer carcass, choice | | |
| 700-800 lbs. | | |
| Chicago | \$21.00 @ 22.00 | \$20.00 @ 21.00 |
| Boston | 21.00 @ 21.50 | 20.50 @ 21.00 |
| Phila. | 21.00 @ 21.50 | 20.50 @ 21.00 |
| New York. | 21.00 @ 22.00 | 20.50 @ 21.50 |

Dressed canners, No.

| | | |
|--------------------------|------|------|
| 350 lbs. up..... | .14% | .14% |
| Cutters, 400@450 lbs.. | .15% | .15% |
| Cutters, 450 lbs. up.... | .15% | .15% |
| Bologna bulls, | | |
| 600 lbs. up..... | .16 | .15% |

* Week ended March 28.

NOTE: Beginning next week, this page will appear as a regular feature heading the market section.

By-Products

HIDES

| | Thurs. | Week ago |
|-----------------------------|---------|----------|
| Chicago hide market steady. | | |
| Native cows | .15 1/2 | .15 1/2 |
| Kipskins | .20 | .20 |
| Calfskins | .25 1/4 | .25 1/4 |
| Shearlings | 2.25 | 2.00 |
| New York hide market firm. | | |
| Native cows | .15 1/2 | .15 1/2 |
| S.A. Frigorifico | .16 1/4 | .16 1/4 |

TALLOW, GREASES, ETC.

| | | |
|-----------------------------------|----------|----------|
| New York tallow market firm. | | |
| Extra | 9.71 1/4 | 9.71 1/4 |
| Chicago tallow market strong. | | |
| Prime | 9.71 1/4 | 9.71 1/4 |
| Chicago greases unchanged. | | |
| White | 9.71 1/4 | 9.71 1/4 |
| New York greases active and firm. | | |
| White | 9.71 1/4 | 9.71 1/4 |
| Tankage (low test)... | 1.20 | 1.17 1/2 |
| 11-12% tankage | 5.45 | 5.32 1/2 |
| Digester tankage | | |
| 60% | 74.00 | 74.00 |
| N.Y. Cottonseed oil, | | |
| Val. & S.E..... | .12% | .12% |

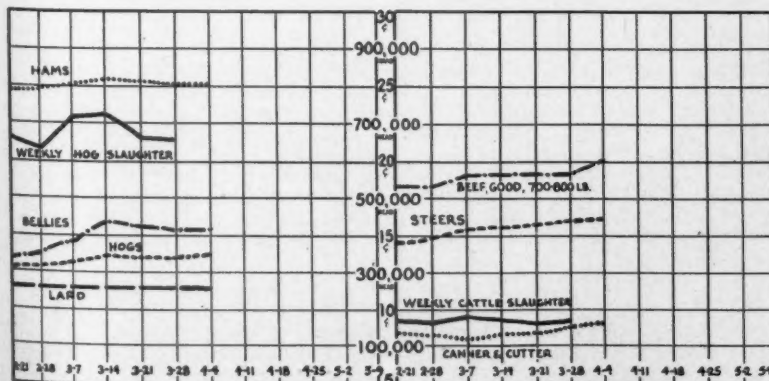
BUSINESS INDICATORS

Wholesale Prices (1926=100)

| | Mar. 21 1942 | Mar. 22 1941 |
|-------------------------|--------------|--------------|
| Foods | 95.5 | 75.6 |
| Manufactured prod. | 97.9 | 84.5 |

Industrial Output (1935-39=100)

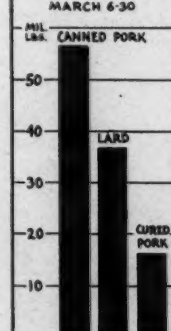
| | Feb. 1942 | Feb. 1941 |
|-------------------|-----------|-----------|
| Combined | 168 | 140 |
| Meat packing..... | 136 | 122 |



PRICE, KILL AND FSCC BUYING

Curves in the first column chart show trends of wholesale pork and hog prices and hog kill. Second column curves show price trends for steers and canner and cutter beef and weekly cattle slaughter at 27 market points.

FSCC BUYING





THREE PACKERS WIN ALL-AMERICA AWARDS

PACKAGING is a dynamic field in which new ideas, new designs and new materials are constantly moving into prominence and popularity. Although packaging "for the duration" must confine its progress to developments which make due allowance for shortages of certain materials and other aspects of the nation's war production program, packaging ingenuity is not being discarded by merchandising-minded meat packing firms.

Three well-known meat packing organizations—Kingan & Co., the Cudahy Packing Co. and Wilson & Co.—have just been announced as winners of top awards in the meat products classification of the eleventh annual All-America package competition, sponsored by *Modern Packaging Magazine*. Two of the winning packages incorporate a relatively new packaging material, pliofilm, while the third is a telescopic carton with a transparent window. All are illustrated on this page.

The Kingan & Co. award was for the company's Tasti-Square package. An interesting detail about this award is the fact that the product was designed to fit the package, rather than the package the product. Kingan & Co. is said to have been so much impressed with the convenience, product protection and appearance offered by the combination pliofilm and cardboard process cheese package that it decided to develop a meat product to suit it.

Package Prevents Damage

Kingan Tasti-Squares come in 2- and 5-lb. sizes. This loaf-type product is cooked in the sealed film so that no flavor is lost; the heavy outside box prevents injury to both film and product. The package was designed by Elmer L. Cline in collaboration with the Ohio Boxboard Co. and Neostyle, Inc. Other credits: Boxes furnished by Ohio Boxboard Co.; casing fabricated and printed by U. S. Envelope Co.; pliofilm by Goodyear Tire & Rubber Co.; cartons by U. S. Automatic Box Machinery Co.

Wilson & Co.'s prize-winning package was designed by the company to market the new Certified bacon (sliced on the rind), retaining the bacon in slab form. The carton, which contains 1 lb. of the bacon, is of the telescoping type, with window at top through which product is clearly visible. Exterior of this convenient, attractive package is made to



resemble grained wood. The slices run eight to the inch.

The Wilson carton is compact and suited for easy removal of product, as well as replacement of unused portion. It requires a minimum of space in the household refrigerator and is easily slid open for inspection of contents. No additional wrapping for delivery is required. Carton for the package was furnished by Sutherland Paper Co. The special slicing machine, which cuts the bacon down to the rind, but not through the rind, was designed by the Wilson engineering department and manufactured by the company's mechanical department.

Cudahy Packing Co. won its award for an innovation in the packaging of meat loaves and cooked hams. Invented and developed by Milprint, Inc., and designed by Cudahy, the pliofilm Mil-O-Seal casing package offers numerous fea-

(Continued on page 42.)



Lard Baking Manual for Army Scores Success

BOOK OF THE YEAR" for the meat industry is the new "Baking Manual for the Army Cook," prepared by the National Live Stock and Meat Board, to tell and show Army cooks how to use the new defense lard in baking and deep fat frying.

Employing step-by-step directions and pictures, large type, handy size and a primer-style approach, the manual describes baking and deep fat frying (with lard) in a way which can be understood by the most inexperienced cook. The picture sequence on the preparation of baking powder biscuits at the left illustrates the simple and clear manner in which the manual explains baking operations.

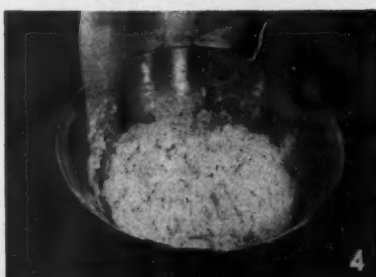
The new manual was dedicated to the U. S. Army by R. C. Pollock, general manager of the National Live Stock and Meat Board, at a meeting (picture above) of representatives of the Meat Board, American Meat Institute and the Army Quartermaster Corps in Chicago last week. The new Army "defense" lard, around which the baking manual is built, was also dedicated at this meeting.

Thanks and praise came to the Meat

DEDICATE ARMY LARD AND BAKING MANUAL

ABOVE.—Packers and officials of the Meat Board, Institute and U. S. Army met in the Steel Room, Union League Club, last week to dedicate "defense" lard and the new baking manual built around it.

LEFT.—Step by step, the new manual shows the Army cook how to make baking powder biscuits: 1) Ingredients for 100-man batch; 2) Sifting dry ingredients; 3) Blending in lard; 4) Mixing the dough; 5) Rolling, cutting and panning; 6) Biscuits to fight on.



Board from the U. S. Army. Major General E. B. Gregory, the Quartermaster General, describes the new manual as "a valuable aid to instructors of the schools for bakers and cooks . . . thoroughly practical," and comments that "the step-by-step illustrations which accompany the directions make it very easy for the inexperienced cook to follow, with the assurance of achieving success with the formulas."

Major Jesse H. White, Chicago Quartermaster Depot, calls the new manual "the finest publication that has ever come to my attention. It is just what the Army needs," while Lt. Col. W. R. MacKinnon, bakers and cooks school, Fort Sheridan, reports that the manual has come off the press "at just the right time in view of the fact that now all pastries must be made in the individual mess halls and not at the bakers and cooks schools. It is a dandy."

The baking manual is a book of 96 pages, 9½ by 13 inches in size, and contains about 150 illustrations. It gives full directions for making different kinds of bread, hot rolls, sweet rolls, quick breads, pies (crusts and fillings), cakes and icings, using lard as a shortening agent. A section on lard as a frying medium describes the preparation of croquettes, meat dishes, fritters, doughnuts, potatoes and vegetables, as well as the use of lard in pan frying and braising. The manual includes a table of weights and suggestions for using dried whole eggs.

Basic formulas are set up for some products, such as hot rolls and sweet rolls, and Army cooks are told how to prepare a wide range of related items from these basic formulas. All baking formulas are on a 100-man basis and call for standard Army issue ingredients. Measurements are given in terms of equipment used in the Army, such as dippers, mess spoons, etc., and baking pans used are those employed in Army kitchens.

The new baking manual is the result of twelve months of intensive study, surveys of Army cooking methods, equipment and ingredients and cooperation between packers and staff members of the Meat Board and Institute. Last year at a meeting with an Institute lard sub-committee, headed by Harry J. Williams, R. C. Pollock of the Meat Board agreed to undertake the preparation of a manual for Army cooks showing the correct way to use lard in Army kitchens.

Before beginning the preparation of this manual, the Meat Board, at the suggestion of the Quartermaster General's Office of the U. S. Army, sent a committee of bakery authorities to several Army posts to study the needs of the Army cook. This was done in order to make sure that the information and suggestions to be presented would be thoroughly practical and usable in the Army kitchen.

The committee interviewed a great number of Army mess hall personnel to determine exactly what types of formulas and material these men would

OPA Allows Increase on Low Ceilings and Works on Permanent

WHILE the Office of Price Administration found a solution for one of its pork price ceiling problems this week, it was still faced with the necessity of working out a permanent ceiling setup, easing the squeeze of an advancing hog market on some packers, processors and non-slaughterers, some of whom possess no government business as a safety valve, and settling a number of interpretative questions.

Prices of most pork products were glued at or near the theoretical ceiling level this week as Chicago hog prices advanced toward the \$14.00 mark. Cut-out results, figured on the basis of ceiling-controlled green product values, showed greater losses (see page 31).

OPA did furnish packers with an alternative method of determining their price ceilings on eight types of pork cuts, and, as a result, some processors will be able to increase their maximums by ¼c to 1½c, depending on the type of cut.

Under the new Amendment 4 to Temporary Maximum Price Regulation No. 8, the packer may use either of two price ceilings, whichever is highest:

- 1) Maximum prices at which the seller did business during the March 3 to 7 period, or
- 2) The seller's maximum prices during the February 23 to 28 period, as determined by methods prescribed in paragraphs B, D, E and F of Section

find most helpful in preparation of foods containing shortenings. It also studied the shortening needs of the Army to find out what type of lard would fill these needs best.

Staff members of the National Live Stock and Meat Board—R. B. Davis, Max Cullen and Inez Willson—were assisted in the preparation of the baking manual by the following bakery and shortening experts of meat packing companies:

G. T. Carlin, G. A. Crapple, Homer W. Kuehn, O. J. Pickens and A. D. Rich.

Lard Flakes for "Defense" Lards

Hydrogenated lard flakes, which are needed in the manufacture of the new Army "defense" lards, are obtainable for the manufacture of these lards through regular brokerage channels.

1364.1, plus the following additions on the specific pork items listed below:

Regular hams up to 16 lbs., ¼c per lb.; regular hams over 16 lbs., 1c per lb.; skinned hams, 1c per lb.; picnics, ¼c per lb.; square cut seedless bellies, ¼c per lb.; green A. C. bellies, ¼c per lb.; D. S. bellies, 1½c per lb.; smoked slab bacon, 1c per lb., and D. S. fat backs, ¼c per lb.

It should be noted that the provisions of the amendment do not apply if the seller's maximums are based on market quotations, such as those published in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, under paragraph C of Section 1364.1 of the original regulation.

Aids Small Sellers

The Office of Price Administration has explained that the amendment allowing an increase in ceilings on some items is designed primarily to protect certain small sellers against undue financial hardship.

General industry practice, the OPA pointed out, is for sellers to quote their prices on the basis of replacement costs. Majority of merchandisers quoted their product during the ceiling base period on such a basis. Imposition of maximum prices did not impair the normal differential between their costs and selling prices.

However, some sellers quoted prices during the March 3 to 7 period based on the lower costs of green pork cuts which had prevailed during the previous week. Since the seller's margin of profit in many cases does not exceed ¼c per lb., some processors might have been forced—under the original regulation—to buy in the future at prices actually above those at which they sold during the March 3 to 7 period and upon which their ceiling prices were based.

The OPA states that additions permitted by the amendment reflect price increases in the items listed, in carload trading, which occurred between the periods February 23 to 28 and March 3 to 7. Sellers who quoted prices based on replacement costs had already made allowance for such price increases in their sales quotations for the March 3 to 7 base period. The new amendment will allow all other sellers to bring their ceilings up to parity. It also will allow such sellers, who move their meat on a "first-in, first-out" basis rather than on replacement costs, to sell at prices closer to those which actually prevailed in the green market during the base period.

(Continued on page 29.)

SPECIALLY PURIFIED BY

Super-Heated Steam

**Yes, Diamond Crystal Salt
is flash-purified by a
"Geyser" of Steam**

When Diamond Crystal Salt brine reaches 290° Fahrenheit in the Alberger refining process, it is subjected to a unique, *extra* quality-giving step. A sudden release of pressure causes a geyser of super-heated steam to hurtle explosively from the brine, removing impurities, just as tiny flakes of Diamond Crystal Salt start forming. That's "flash purification." Only Diamond Crystal Salt gives you this *extra* purification step.



**MAKES GOOD
FOOD TASTE
BETTER!**



MAY WE HELP YOU?



Perhaps we can effect a major improvement in your product . . . or eliminate certain production difficulties . . . by suggesting a simple change in the grain, grade, or amount of salt you use.

Our Technical Service Department, with over 50 years' experience, helps dozens of leading food manufacturers and processors every year. For free counsel, write Director, Technical Service, Diamond Crystal Salt Co., Inc., St. Clair, Michigan.



• Does your household tune in on Kate Smith's program at 12 noon, CBS? It advertises Diamond Crystal Shaker Salt, America's Quality Table Salt in the big red package.

DIAMOND CRYSTAL ALBERGER PROCESS SALT

Animal Diseases Take Heavy Annual Toll in By-Products

By G. B. THORNE

Agricultural Economist, Wilson & Company, Inc.

AS IMPROVED uses for livestock by-products have been developed and their value correspondingly increased, the meat packer has become increasingly conscious of the economic loss resulting from the substantial percentage of by-products which is unfit for use. Many of these losses are traceable to production and marketing methods. Reduction of these losses presents a challenge to all of us, because of the opportunity afforded to improve financial returns to the livestock industry.



G. B. THORNE

improve financial returns to the livestock industry.

A study of utilization of by-products reveals that there is a tremendous loss because of disease or parasitic condition of the animals. We estimate that this loss, on an industry basis, is now running in the neighborhood of \$17,000,000 annually. While diseased conditions are of utmost importance, the losses caused by the parasites which infest our domestic animals constitute the major problem. This is indicated by the fact that over \$6,000,000 is lost annually because of the destruction by parasites of animal casings.

This destruction is evidenced in several ways. For example, the nodular worm in sheep not only makes the intestine useless as a casing, but destroys its value in the manufacture of surgical sutures and tennis strings, and, of course, causes a heavy loss in flesh and quality of the animal. Likewise, round worms in hogs not only lower the value of the casings, but their presence in large numbers necessitates much longer feeding periods and more expensive gains on the part of the producers of hogs.

The damage to hides caused by the ox warble grub amounts to approximately \$2,500,000 annually. Incidentally, the damage to hides by grubs is only a small part of the annual loss which they cause. The presence of these parasites has a detrimental influence on the milk production of the dairy cow and on the growth and economic gains of cattle in the pasture and in the feedlot. Severe trimming of beef carcasses because of ox warble infestation is quite common. This trimming must be done on the most expensive cuts and causes heavy financial loss, not only because of the weight of the trimmed out por-

tions, but also because of the degrading of the cuts which is necessary.

Twelve years ago, the United States Department of Agriculture estimated that the annual loss from the ox warble grub was approximately \$50,000,000. Brands on hides likewise lower their value, as well as the practice of placing pieces of wire in the dewlap to act as a hoodoo against certain diseases and to prevent fence crawlers.

Nearly all lungs of sheep and hogs are infested with parasites, which results in a loss of at least \$2,500,000 under present-day conditions. Fortunately, beef lungs are relatively free from these parasites and by careful observation and packinghouse practices, only 5 per cent are discarded. Even this results in a loss of approximately \$300,000 annually.

For many years, large numbers of livers were discarded and no one was much concerned about the loss. However, since the discovery that liver is a valuable aid in the treatment of certain human ailments such as pernicious anemia, and the fact that livers are the highest known source of the vitamin B complex, the discarding of more than a million beef livers in 1940, amounting to a loss of over \$2,000,000, is a very serious loss to the industry.

The loss of beef livers is not due to parasites, but rather to a diseased condition in the form of small abscesses, which makes the liver unfit for food. Considerable study is being given to this problem in an effort to determine the basic cause of liver abscesses.

Two and one-half million hog livers and nearly two million lamb livers were

• The accompanying observations by Mr. Thorne are of current interest, for this is the season when many "grubby cattle" arrive at market terminals. Buyers are forced to discriminate against cattle showing the familiar "grub humps" because of the apparent hide damage. However, there are many cattle sold to packer buyers that have "grubby hides" which go undetected until after the hide has been removed from the carcass. The statements are extracted from an address made by Mr. Thorne before the thirty-fourth annual meeting of the American Society of Animal Production in Chicago.

likewise declared unfit for food in 1940. The extent of these losses is estimated at \$2,300,000. Unlike the condition observed in beef livers, the cause of condemnation of hog and lamb livers is usually due to parasitic infestation.

In compiling these data, not all of the losses have been covered, but \$17,000,000 appears to be a conservative estimate of the annual loss (based on present values) from damage to by-products.

It would appear that considerably more attention should be given to determining more accurately the extent of these losses, their causes and methods of prevention. Undoubtedly, there is a great opportunity for substantial benefits to the livestock producer to be derived from this work. Not only are there opportunities through expanded research in this field, but there is also an opportunity to increase returns to the livestock industry by improving the quality of by-product raw materials, through improvement of methods of production and marketing and greater efforts in disease and parasite control.

CAUSED BY GRUBS

This photograph, resembling an air view of a bomb-cratered battlefield, illustrates healed grub damages on heavy leather. Naturally, leather so damaged does not command top prices. In the accompanying address, delivered before the annual meeting of the American Society of Animal Production, G. B. Thorne of Wilson & Co. states that the ox warble grub causes damage on hides to the extent of \$2,500,000 annually. (Photo courtesy Hide & Leather & Shoes.)



NOT MEAT ALONE



BUT

MEAT PLUS THE PROPER SELECTION OF GRAIN ENHANCES THE FLAVOR AND FOOD VALUE OF YOUR SAUSAGE PRODUCTS. EVERY SAUSAGE AND LOAF VARIES IN ITS MEAT FORMULA. EACH EMULSION REQUIRES A DIFFERENT GRAIN OR BLEND OF GRAINS AND SPICES TO BRING OUT THAT DISTINCTIVE TASTE.

WE CAN GIVE YOU THE NEEDED ADVICE

WRITE OR TALK TO YOUR GRIFFITH MAN

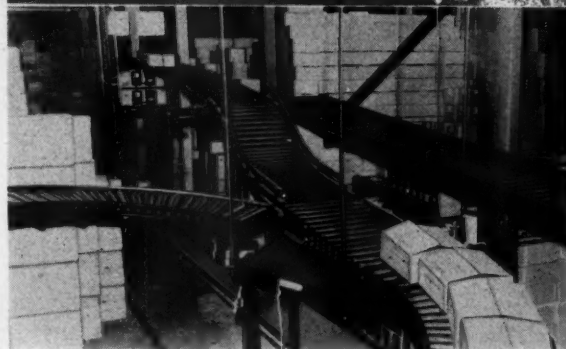
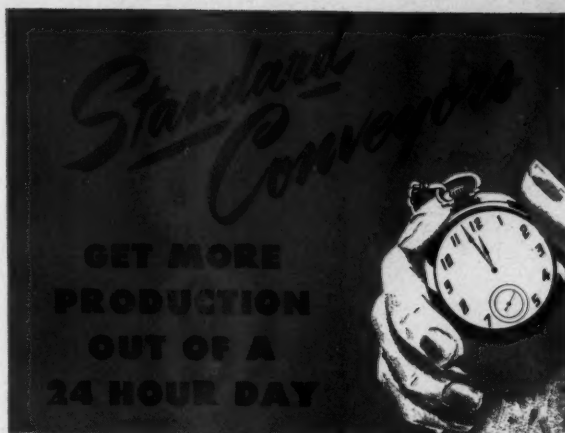
Grade "A" Pep, G.P.F., Special Binder, Gelatinized Compound, Big Bologna Binder, Fine Golden Cereal Binder, Red Ox Binder, Beste Binder, Krakr Flour, etc.

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Make man-hours and man-power count—get more production every hour of the 24-hour day. Put Standard Conveyors to work—let them do the transportation in your plant—provide for a smooth, uninterrupted flow of products throughout your plant.

Standard Conveyor can help you speed production—relieve costly congestion of work in process—accelerate the production pace all along the line.

Booklet Shows Variety of Conveyor Applications and Possibilities:

Send for booklet (NP-5) "Conveyors by Standard"—a valuable reference book on conveying and conveying methods—contains many installation pictures representing practically all industries—suggests best types of conveyors to use for particular applications.

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If someone hit you on the jaw
you wouldn't ask
YOU'D ACT!



We've had the "sock" that brings out the champ in a man! We're working for VICTORY in the great American Blower plants, building the Industrial Fans, Blowers, Unit Heaters, Collectors, Fluid Drives and Mechanical Draft Equipment that have to come before

the guns and bullets, bombs and shells, tanks, trucks, ships and planes can be produced in overwhelming quantities. We're building apparatus for Army and Navy offensive weapons, too, and we're at it with all our facilities and every ounce of strength.

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In Canada: CANADIAN SIROCCO COMPANY, LTD., Windsor, Ont.

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Recent WPB and OPA Orders



WAR Production Board and Office of Price Administration orders and announcements of the week which are of greatest direct and indirect interest to the meat packing industry follow:

SUGAR.—April quota of direct-consumption sugar assigned to meat packers and other industrial users is a practicable working inventory not exceeding 80 per cent of their use in April, 1941. Under supplementary order M-55-f, WPB has established a quota for raw or invert direct-consumption sugar under which 1941 users may accept delivery of an annual quota of such sugar at any time in 1942 at the rate of 70 per cent of their 1941 use, but not more than 10,000 lbs. of sugar content may be accepted in any one month. Any person may accept delivery of raw or invert direct-consumption sugar from a primary distributor, even though he now obtains other types of direct-consumption sugar from secondary distributors. Under another WPB order, sugar derived from cane may be sold and shipped only from point to point within specific zones.

RATIONING.—Willful violators of rationing orders and rationing regula-

tions issued by OPA now face direct prosecution and severe penalties under provisions of the Second War Powers Act, acting price administrator John E. Hamm warned this week.

OPA BRANCHES.—Plans to expand its field operations beyond the 11 regional offices already established were announced by OPA this week with the opening of field offices in 16 cities. Branches will be set up in all communities in which war industries and other defense activities have created special price administration problems. New field offices are located at Hartford, Conn., Newark, Buffalo, Pittsburgh, Birmingham, Memphis, Detroit, Milwaukee, Indianapolis, St. Louis, New Orleans, Houston, Salt Lake City, Los Angeles, Seattle, and Richmond.

OFFICE MACHINERY.—Restrictions on sales, rentals and deliveries of various types of office machinery have been modified by WPB to exclude wide carriage typewriters and shorthand writing machines.

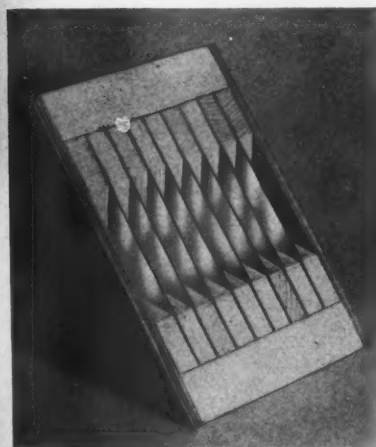
AIR CONDITIONING.—Persons seeking preference ratings to purchase air conditioning or commercial refrigeration equipment have been urged by

(Continued on page 35.)

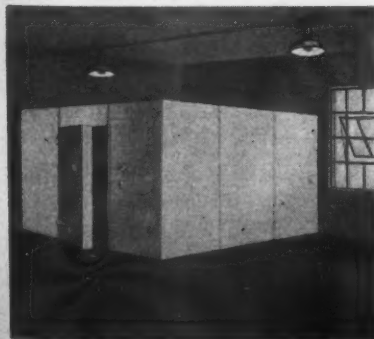


FEATURED IN DEXTROSE AD

This tempting lifelike "portrait" of a baked ham, ready for the Easter table, held the center of attention in a colorful four-color advertisement published by Corn Products Refining Co. in widely read consumer magazines as the Lenten season drew to a close. The copy stressed the excellence of dextrose in sugar-curing meats, pointing out that it is thoroughly suffused throughout the delicate fibers, protects tenderness and texture and enhances natural meat juices. Attention was also given in the ad to a platter of meat specialties that was illustrated.



Above: Interior construction of "Silvercel" panel for zero temperature.



PRIORITIES

needn't stop you from building that chilling room you had planned . . .

not when you use Silvercel Insulating Panels! These hermetically sealed panels of reflective insulation are factory constructed with precision and accuracy; they can be sent to any part of the country with full instructions for assembling. Only a few hours are required to erect an efficient cooler in your plant. Tests recently conducted on a 5-inch Silvercel wall panel indicated a heat conductance of only 0.035 B.T.U. per hour per square foot! Silvercel panels stop all condensation and moisture from accumulating within the wall . . . they remain dry and 100% sanitary during their entire long-life, with no reduction in insulating efficiency! Learn how easily and economically you can assemble a Silvercel cooler . . . write for full particulars today!

MET-L-WOOD CORPORATION

6755 WEST 65TH STREET, CHICAGO, ILLINOIS

Up and down the MEAT TRAIL

Peter Eckrich, 78, Veteran Sausage Manufacturer, Dies

Peter A. Eckrich, 78, founder of Peter Eckrich & Sons, Inc., prominent Indiana and Michigan sausage manufacturing organization, passed away following a heart attack on March 30 at his winter residence in Coral Gables, Fla. Enjoying his usual good health, Mr. Eckrich had been in Coral Gables since September.



PETER ECKRICH

Fifty years ago, Peter Eckrich left his job with the Pennsylvania railroad to open a meat shop in Ft. Wayne, Ind. After two changes of location, the business began expanding and Mr. Eckrich built a new market, incorporating many improvements. His fame as a sausage maker and square-dealing citizen spread steadily.

Little by little, the business of whole-

sale manufacturing of sausage products was developed. Finally, in 1932, the persevering individual who had started with a one-man shop found it necessary to build a larger plant to take care of the increased business. It was built "in a year when most company heads were as depressed as their business." In the meantime, branches had been established at Kalamazoo, Jackson and Muskegon, Mich., and South Bend, Ind. In January, 1939, the company completed a model manufacturing plant in Kalamazoo.

At the time of his death, Mr. Eckrich was honorary president of the firm and chairman of the board of directors. In addition to the widow and six daughters, he is survived by Clement P. Eckrich, Kalamazoo, president of the firm, Herman Eckrich, Ft. Wayne, vice president and general manager, Henry Eckrich, Ft. Wayne, Joseph Eckrich, Kalamazoo, and John Eckrich, Jackson, Mich., all of whom are connected with the company.

Solemn requiem high mass was said on April 1 at the St. Mary's Catholic church, Coral Gables. The body was returned to Ft. Wayne for burial on April 4 in the Catholic cemetery.

Personalities and Events Of the Week

The Quaker Oats Co. has purchased the business of Chappel Bros., Inc., Rockford, Ill., manufacturers of Ken-L-Ration and several other dog food specialties. Frank R. Wharton will continue in charge of the business, which will be operated from Rockford as a division of Quaker Oats with J. S. Williams in charge of sales.

George A. Eastwood, president of Armour and Company, has been elected a director of the Crane Co., Chicago, filling a vacancy on the board. All other directors were reelected.

Frank O'Neal, for 14 years market supervisor and meat buyer for the M System stores of San Angelo, Tex., and other cities, has been named new manager of the West Texas Packing Co., San Angelo. He succeeds Carl Huntington, who resigned to devote his full time to the San Angelo By-Products Co. The company moved into a new plant early this year.

Frank J. Souders, sales manager for the Swift & Company branch at Omaha, Neb., is retiring April 4 after 36 years of service with the company. His long career with the company has taken him to a number of midwestern cities.

The W. W. Packers meat packing plant at Farmington, N. M., recently held an open house program for residents of the community. Visitors were greeted by Ernest McClure, manager, and members of his staff.

Charles Harlan, sr., organizer and head of the Consolidated Dressed Beef Co., Philadelphia, died on March 24 in his seventy-fifth year. Mr. Harlan organized a group of Philadelphia slaughtering firms in 1908 under the Consolidated name, and was directing head of the company continuously until incapacitated by poor health several years ago.

A. F. Schwahn & Sons, Eau Claire, Wis., has added a new product to its line of meat products in the form of Olive Tasty loaf. The new meat loaf is a blend of olives, bits of cheese and meat blended to give a pork flavor.

Fred Usinger, jr., president, Fred Usinger, Inc., Milwaukee, has been elected a director of the newly organized North Shore Advancement Association.

John Bascomb Jones, 93, former commission merchant at Bourbon stockyards, Louisville, Ky., and founder of the J. B. Jones Fertilizer Co., died on March 27. The company later became the Louisville Rendering Co.

Max Mondal, head of the M. & M.

E. F. Wilson Sees No Need for Meatless Days in U. S.

Meatless days of World War I need not come to the U. S. this time, Edward F. Wilson, president, Wilson & Co., Inc., declared recently in Oklahoma City. Accompanied by Mrs. Wilson, the meat packing executive played host to a large group of 4-H club members attending the junior livestock show.



E. F. WILSON

"There's plenty of meat in this country for ourselves and our allies," said Mr. Wilson, "and our production is increasing daily." He warned Oklahomans that production of meat would have to increase rather than decrease when "this war finally is won, because we'll have to feed ourselves, England and possibly Russia for at least a time."

"There should never be a need for meatless days in this country or even rationing in any form," he stated. "Since that's the case, it should be a foregone conclusion that a meat-eating

people, with plenty of meat, will be able to defeat a meatless people, such as the Japs. Our company intends to be in there helping, right along with the farmers everywhere."

Mr. Wilson began his meat industry training in Oklahoma City, working in the company plant and stockyards there. The present trip marked Mrs. Wilson's first visit to the Sooner capital.

Not a Fish Story!

Peters Packing Co., McKeesport, Pa., was awarded the first "Ninety Per Cent" pennant in the Pittsburgh district on March 20 when Mayor Scully of Pittsburgh picked the company's name from a fishbowl in a drawing. The bowl held the names of 106 local firms, including several other meat packing plants, of whose employees more than 90 per cent had bought U. S. Defense Bonds. The pennant was later presented to Rudolph McEwan, assistant shipper for the packing firm, who turned it over to Edward E. Peters, jr., president. Mr. Peters told a representative of THE NATIONAL PROVISIONER that in the drive for bonds the company had lent the assistance of the office staff. The spirit making possible 100 per cent response, he said, was entirely "spontaneous."

Oscar F. Mayer Is 83

Surrounded by children and grandchildren, Oscar F. Mayer, veteran founder of Oscar Mayer & Co., quietly observed his eighty-third birthday in his Chicago home on March 29. The picture of health, he attributes his longevity to moderate living.

Born in Bavaria in 1859, Mr. Mayer came to America with an uncle and was apprenticed to a butcher in Detroit. Going to Chicago in 1876, he met Michael Cudahy, later getting a job in the stockyards with P. D. Armour and eventually founding his own firm.

An indefatigable sportsman, Mr. Mayer goes hunting each year with friends at Grand Island and Huron Mountain, Mich. Mounted heads of deer, elk and moose in the trophy room at the Mayer home bear testimony that the packer's hunting expeditions usually accomplish the desired results.



OSCAR F. MAYER

Beef Co., wholesale dealer in beef and tongues in Philadelphia, was included in the "Who's Who in and About Philadelphia" supplement of the March 29 issue of the *Dispatch*. Mr. Mondal has been identified with the wholesale meat trade for 15 years.

"Vim, Vigor and Vitality for Your Victory Garden" was the topic of a talk by Fred P. Parcher, Carstens Packing Co., Tacoma, Wash., recently before a meeting of Victory Garden enthusiasts. As sources of fertilizer materials, the nation's meat packing plants will play an important, if indirect, part in the Victory Garden program.

Long a familiar sight in Puget Sound and neighboring waters, the former windjammer *Lottie Bennett* has been repossessed by Dr. W. J. Ross, California dog food packer, who is planning to return the picturesque sailing vessel to service. The four-masted schooner has had many an exciting voyage in Pacific waters and around the islands of the South Seas.

Cornelius Packing Co., 3811 S. Soto st., Los Angeles, has moved its office staff into a recently completed one-story brick office building. Paving of the truck yard is in progress at present.

George Elliott, Geo. H. Elliott & Co., Chicago hide dealers, was in Los Angeles on a business trip recently.

A new six-story unit for curing and cooling beef and pork products is under construction at Des Moines by the Iowa Packing Co. The new building, replacing one built about 1870, is of concrete construction and measures 80 by 130 ft.

Clyde Powell, personnel manager of

the Endicott-Johnson Corp. and secretary of the meat packing and tanning section of the National Safety Council, who is also a magician, psychologist and hypnotist of note, put on an hour's program at a "smile party" held at the Hotel Statler, Boston, on March 26, in connection with the Massachusetts Safety Conference. He was a protege of the late Houdini and is one of the few men whose magical tricks have been patented.

Henry Bender, of Henry E. Bender & Co., Chicago by-products brokers, recently spent a week at St. Petersburg, Fla.

J. A. Liston, dairy and poultry department, Swift & Company, Chicago, was a visitor to New York during the past week.

J. O. Strigle, Eastern representative, H. J. Mayer & Sons Co., Chicago, spent a few days in New York not long ago visiting friends in the meat field.

John Murphy, veteran employee of Kingan & Co., Indianapolis, died recently at his home in that city. He was a native of Ireland.

Paul W. Pearson has succeeded D. W. Breeze as head of the lamb sales department of John Morrell & Co. at Sioux Falls, S. D. He has served as a lamb buyer for the company for five years. Robert H. Schneider, who went to work for the company in 1933, is being transferred to the Fargo, N. D., branch as assistant manager in charge of beef sales.

Officials of John Morrell & Co. have announced the appointment of Eldon F. Covert as foreman of the sausage department at the Ottumwa plant. He assumed his new duties on March 30. Mr. Covert was transferred from the Topeka plant, where he has held a similar position since 1935.

Frank W. Banfield, president of the Banfield Packing Co., Tulsa, offered buyers of the prize-winning animals in the Magic Empire junior stock show the free use of cooler space in his plant to age the meat. Acting upon this offer, many of the individual purchasers this year kept the stock for their own use instead of re-selling the animals to packers at current market prices.

Harry M. Acker, 65, Orange, N. J., who retired March 1 after 42 years with Swift & Company as a shipping clerk in the Plainfield and Orange offices, died on March 24 from injuries suffered March 20 when he fell in the rear of his home.

Union Packing Co., 3300 E. Vernon ave., Vernon, Calif., has started construction on a remodeling program involving an expenditure of approximately \$25,000. The project includes remodeling of the hog and sheep cooler, pork cutting rooms and other improvements which will increase the company's facilities considerably, according to Ben Miller, official of the firm.

Mose Foorman, Merchants Packing Co., Vernon, Calif., left recently for a business trip to the East and Midwest.

T. J. McCormack, toilet and laundry

Never a Dull Moment for Stanley

Did somebody mention adventure? Stanley Starcevic, who formerly sold specialty products for Union Provision & Packing Co., has had more than his share of it in the past few months.

With his brother, Stanley recently has been operating a zinc mine in Mexico, under license of the Mexican government. But when the government assumed control of two other mines operated by Japanese and located adjacent to the Starcevic claim, Stanley turned his interest in the mine over to his brother.

Next he tried to stow away on a liner sailing from a Caribbean port, but didn't succeed. Later he felt happy that his attempt had been frustrated: the boat happened to be the ill-fated German liner *Columbus*, scuttled by her crew off the South Carolina coast!

Today, Stanley is on convoy duty with the merchant marine off the Pacific coast. One trip so far has taken him to Pearl Harbor. A one-page letter describing that trip arrived in Pittsburgh 80 per cent censored. There was only enough left of the missive to explain that Stanley had arrived in port and was leaving again.

Joseph Poropatich, formerly a meat grader with the same company, is now a corporal (first class), grading beef for an eastern army camp. He makes trips to packinghouses around Washington and Baltimore to select meats, then inspects them as they arrive at the camp.

On May 1, Lawrence Poropatich, bookkeeper at Union Provision & Packing Co., plans to enlist in the U. S. Marines, where he will be placed in the regular or reserve corps. His initial service will continue until six months after the duration.

soap sales department, Armour and Company, Chicago, was a visitor to New York last week.

H. L. Woodruff, for the past 15 years Eastern representative of E. Kahn's Sons Co., Cincinnati, Ohio, and president of Kahn Meats, Inc., 437 West 13th Street, New York, has accepted a commission as captain in the Quartermaster Corps, and will leave for Camp Lee, Va., within the next week or ten days. Mr. Woodruff was a member of the air service during the first World War and is well known in the meat packing industry, where he has taken an active part not only in sales, but in legislative matters and served as chairman of the committee opposing the recent meat grading and licensing bill.

(Continued on page 43.)

Safe Use of Refrigerants

By H. H. SCHRENK
Chief Chemist, U. S. Bureau of Mines

II.

THE physiological effects of refrigerants may be divided into three types—1) Local effects, 2) acute systemic effects and 3) chronic effects. Consideration must also be given to decomposition products as well as to the effects of the compound itself.

Local effects.—Local effects, such as those produced by freezing, may occur with any of the low-boiling refrigerants should they come in contact with the skin or mucous membranes in appreciable amounts when in the liquid state. From the standpoint of chemical action, only ammonia and sulfur dioxide are significant. Both compounds are extremely irritating to the eyes, mucous membranes and skin.

Acute toxicity.—The hazard of acute toxicity of the hydrocarbons ethane, propane, butane, and isobutane may be considered virtually nonexistent. Ethane usually is classed as physiologically inert, and although the physiological activity in this series of compounds increases with increase in number of carbon atoms, the physiological activity of butane is very slight and certainly has no practical significance in comparison with the explosion hazard which is involved.

Dichlorodifluoromethane (Freon-12), dichlorotetrafluoroethane (Freon-114), dichloromonofluoromethane (Freon-21) and trichloromonofluoromethane (Freon-11, Carrene No. 2) are of a low order of toxicity. Of these compounds, Freon-12 and Freon-114 are the least toxic of the fluorine derivatives listed, Freon-11 and Freon-21 being slightly more toxic.

Carbon dioxide is of a low order of toxicity, but is not physiologically inert, as is sometimes stated. It has a definite stimulating effect on the respiratory system. Increased lung ventilation is produced by even 0.5 per cent of carbon dioxide, but a concentration of about 3.5 per cent is necessary before one is definitely conscious of increased respiratory effort. One can continue to work for a protracted period at a concentration of 5 per cent but most persons probably would be incapacitated by concentrations above 6 per cent. Recovery generally is rapid on removal to fresh air.

The acute toxicity of dichloromethane (Carrene No. 1) and ethyl chloride is about the same, both being somewhat more toxic than the Freon group. The acute toxicity of dichloroethylene is rated at slightly more than that of dichloromethane and ethyl chloride.

Ammonia and sulfur dioxide are of a high order of toxicity and, as stated previously, are extremely irritating.

Methyl chloride also is known to be definitely toxic.

Chronic toxicity.—Information on chronic effects of the refrigerants is not as complete or as easily interpreted as that regarding acute toxicity. However, from experience and available data it would seem that little or no difficulty should be experienced with carbon dioxide, ethane, propane, butane, isobutane, and the members of the Freon group listed.

Chronic poisoning or physiological effects from repeated mild exposures

REFRIGERANT CLASSIFICATION*

GROUP 1

Carbon dioxide.....CO₂
Dichlorodifluoromethane (Freon-12).....CCL₂F₂
Dichloromonofluoromethane (Freon-21).....CHClF
Dichlorotetrafluoroethane (Freon-114).....C₂Cl₂F₄
Dichloromethane
(Carrene No. 1) (Methylene chloride).....CH₂Cl₂
Trichloromonofluoromethane
(Freon-11) (Carrene No. 2).....CCL₃F

GROUP 2

Ammonia.....NH₃
Dichloroethylene.....C₂H₂Cl₂
Ethyl chloride.....C₂H₅Cl
Methyl chloride.....CH₃Cl
Methyl formate.....HCOOCH₃
Sulfur dioxide.....SO₂

GROUP 3

Butane.....C₄H₁₀
Ethane.....C₂H₆
Isobutane.....(CH₃)₂CH
Propane.....C₃H₈

*American Standard Safety Code for Mechanical Refrigeration.

have been reported for methyl chloride. Repeated exposures to ethyl chloride, dichloroethylene and dichloromethane also might be expected to produce physiological changes but probably not to the same extent as methyl chloride. Ammonia and sulfur dioxide also produce chronic effects on repeated exposure. In all cases of chronic effects two factors are necessary—1) sufficiently high concentration, and 2) a sufficient number of exposures.

Decomposition products.—All halogenated compounds decompose when subjected to enough heat to form halogenated acids, such as hydrochloric and hydrofluoric acids. These acids are both irritating and toxic. The possibility of high concentrations is not great for most situations, inasmuch as it is necessary not only to have the refrigerant and source of heat at the same time but also circulation to keep undecomposed refrigerant in contact with the heat. Furthermore, fire gases which are normally present in a fire may constitute a hazard in themselves. Nevertheless, decomposition products are a definite source of difficulty that should not be overlooked.

As long as refrigerants are confined properly, there is no life, fire, or explosion hazard. On the other hand, if the refrigerant escapes, personal injury and

property damage may sometimes occur.

Persons may come in contact with refrigerants (aside from their manufacture) in homes, business offices, industry, public assembly, and, in fact, any place where refrigerants are used. The danger may be to both life and property if the refrigerant is explosive; to life only if it is toxic. Refrigerants that are both toxic and irritating may cause additional hazards by creating a panic and also by hindering firemen in case of fire. Decomposition of the refrigerants may produce toxic gases that cause an additional hazard.

Contact of the general public with refrigerants may be considered as an accident; firemen may come in contact with them while fighting fires, and service men may have repeated contacts in the course of their employment. From the standpoint of toxicity, acute effects are the most significant except for service men and possibly employees working in close proximity to large refrigerating units, in which case chronic effects also may become important.

The safe use of refrigerants is based upon preventing the escape of a hazardous quantity of refrigerant. The following are suggested as steps toward accomplishing this goal: Use of properly designed, constructed, and tested equipment to minimize leaks; limitation of amount of refrigerant; choice of a refrigerant that presents a minimum of potential hazard for condition of use; proper installation and safety devices, and inspection and maintenance.

Hazard Varies with Amount

Preventing leaks appears to be a logical choice for first consideration because if mechanical equipment could be made 100 per cent perfect, the problem of preventing dangerous quantities of refrigerants from escaping would be solved. Although much has been accomplished, leaks do occur and other steps are necessary.

The hazard from refrigerants tends to increase with increase in amount of refrigerant used because the possibility of producing dangerous concentrations over a greater area is increased. Decreasing the amount of refrigerant limits the area of dangerous contamination. In fact a combination of good construction and limited amount of refrigerant to a large extent has overcome any significant hazard associated with individual units that use only a few pounds of refrigerant.

Limiting the amount of refrigerant cannot be applied to any extent in commercial installations and still further steps are necessary. However, the amount of refrigerant used has a direct bearing on the type of installation as well as precautionary measures taken. Choice of a refrigerant having the least potential hazard under the conditions of use is another step in the safe use of refrigerants. The American Standard Safety Code for Mechanical Refrigeration classifies refrigerants into three groups (see accompanying table).

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THE UNITED STATES, AND 6 PLANTS IN CANADA.

● The whole question of effective and economical use of dry ice as a "booster refrigerant" for train and truck shipments of perishables has been studied from every angle by "Liquid" engineers. Their experience and all records of practical tests made in co-operation with leading refrigerated car and truck operators, are at your service without cost or obligation. Ask the "Liquid" Man near you for full details. Mail coupon now for bulletin, "Red Diamond Dry Ice in Railroad Car and Truck Refrigeration."

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H. P. S. introduced STA-TUF—the remarkable wet-strength paper that . . . does not pulp . . . retains its toughness through all moisture conditions.

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And in addition to these pace-setting contributions to the meat packing industry H. P. Smith Paper Company has maintained a customer service program of the highest calibre. Every wrapping problem receives prompt, expert attention and every recommendation made is designed to solve the individual problems with the most practical, efficient and economical solution.

If you are worried about paper service, paper shortages, or any other paper problem why not put them squarely up to us? If the war has cut off supplies of the paper you have been using perhaps we can recommend an equally serviceable alternative. Tell us your problem.

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WAXED OILED & WET-STRENGTH PAPERS

the various refrigerants in each group that relate to installation precautions and safety devices. They pertain to such items as type of installations (direct or indirect), proper machinery room, fire resistant shafts, automatic fire dampers, high pressure cut-outs, safety plugs, etc.

Last and certainly not least are periodic inspections and maintenance. These should be basic requirements for all equipment associated with health or safety hazards and can hardly be over-emphasized.

Protective Devices

Although only general safety measures can be recommended for the majority of persons who might be exposed to refrigerants, specific personal protection can be recommended for certain groups such as firemen and repair men, and for emergency situations.

As firemen may be exposed to a variety of toxic gases, they are generally equipped with the universal gas mask or oxygen breathing apparatus. For emergency purposes, proper respiratory protective devices should be available in accessible places and persons likely to be called on to use them should be thoroughly instructed in their use. The devices should be inspected at regular intervals and kept in top condition.

Repair men may be called on during an emergency or may be exposed to relatively low concentrations at frequent intervals during general repair work, with the possibility of experiencing chronic effects. For protection against the latter hazard precautions should be taken to keep the concentration of refrigerant in the breathing zone to a minimum. This can be accomplished by allowing the gases to escape slowly, absorbing them in suitable mediums, working in hoods or following other suitable ventilation procedures. If necessary, suitable respiratory protection should be provided. Goggles also should be worn by persons handling refrigerants.

There is always the possibility of recharging a system with a refrigerant other than that for which the system was designed. This may be particularly likely to happen during the present emergency. Substituting one refrigerant for another is dangerous practice and should not be done without careful consideration of all factors and consultation with the manufacturer.

WAREHOUSE SPACE REPORT

A report showing the final results of the U. S. Department of Agriculture survey in mid-June, 1941, of cold storage space in warehouses and meat packing plants was recently made available. The survey showed that the net piling space occupied in meat establishments, both freezers and coolers, was at 95.2 per cent of capacity. In meat packing establishments doing some public cold storage business, 91.9 per cent of space was occupied.

Meat Campaign Ads Reflect New Trends

As world events began to show definite signs of re-shaping the lives of every American last month, the American Meat Institute made a sudden last-minute change in its trade publication advertising which regularly reaches thousands of retailers. A flash bulletin was inserted in all ads. Headed "Every Meat-Man Should Read This," it read as follows:

"Fresh and bulk foods have the spotlight in food merchandising today.

"Because of shortages in tin and other packaging materials and because of government buying and rationing, many other heavily merchandised foods are no longer readily available.

"Alert meat retailers can take advantage of these new conditions by aggressively merchandising and advertising their meat departments—usually one of the most profitable departments in the store.

"The present outlook is that there will be an ample supply of fresh meats, smoked meats, sausage and other foods sold through the meat department. And there will be plenty of demand, too, with everybody hard at work on the nation's victory program and with the growing public appreciation of meat as a highly nutritious food.

"For increased sales and profits, now is the time for every retailer to give meat top billing in all merchandising and advertising plans, to feature and display a complete variety of cuts every day and to 'talk up' meat in over-the-counter selling."

FLASHES ON SUPPLIERS

MATHIESON ALKALI WORKS.—Effective April 13, carbon dioxide sales headquarters of the Mathieson Alkali Works will be moved from Washington, D. C., to Atlanta, Ga., according to an announcement by Charles T. Longaker, manager of sales of the Mathieson carbon dioxide division. The new sales office will be located in Suite 1006, Norris bldg., 223 Peachtree st., Atlanta, and will be directly in charge of Mr. Longaker. The present office and warehouse at 1625 Eckington pl., N. E., Washington, D. C., will continue to serve consumers of dry ice and carbonic gas in that area. The company also announces a change in location of its Charlotte, N. C. carbon dioxide warehouse from 314½ E. Sixth st. to 229 E. Eighth st., effective March 23.

PAUL LEWIS LABORATORIES.—Norman Gross has been appointed sales manager by the Paul Lewis Laboratories of 918 N. 4th st., Milwaukee, Wis., to introduce "Sausage," a sausage casing tenderizer, to sausage manufacturers and meat packers. Mr. Gross is well known in the trade, having been associated with the meat industry in various capacities for a quarter of a century.



ADELMANN HAM BOILERS

Assure perfect shape and appearance, plus minimum shrinkage, ease of cleaning, quick operation, even spring pressure and long life. Because of priorities on aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only, in a few selected sizes. Ask for particulars today.

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave.
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A COMPLETE VOLUME

of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our



New Multiple Binder

Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Priced at \$1.75, postpaid. Send us your orders today.

No key, nothing to unscrew. Slip in place and they stay there until you want them.

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**3 MODERN FIREPROOF HOTELS
IDEALLY LOCATED ON
SEVENTH AVENUE NORTH
NASHVILLE
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For economy, comfort and convenience, these fine hotels stand unsurpassed in Nashville. The James Robertson, only uptown hotel with garage in building. All rooms in the Sam Davis equipped with tub, shower and running ice water.

SAM DAVIS HOTEL

Quiet Comfortable Economical

James Robertson HOTEL

Memorial Apartment HOTEL

700 ROOMS and APARTMENTS from \$2



WISE UP! Follow the Trend to AULA-SPECIAL

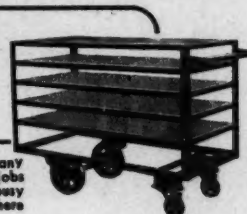
Unexcelled for Color and Flavor Uniformity in the Curing of Hams, Bacon, Bologna, and other Specialty Products. Everything's included . . . only the required salt need be added. Samples and particulars furnished on request.

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OFFICE & LABORATORY
39-17 24th ST.
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CURING COMPOUNDS,
SPICES, SEASONINGS, ETC.

5 TABLES over 4 Wheels—



This Service Table Truck is typical of many special units designed by Service for special jobs—worth its weight in meat every day to any busy sausage, meat loaf or prepared meat shop where floor space is valuable.

Its mobility over triple bearing frictionless Service Casters and Wheels makes it more than a 5-decked storage table. It is a complete time-saving space-organizing materials handling unit. Ask us for full facts.

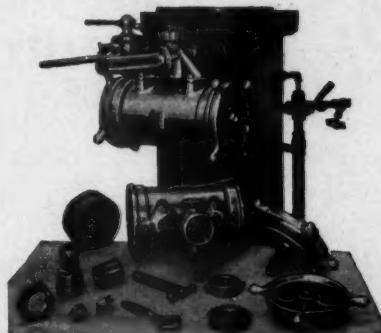
Table Truck—
One of 100 Custom
Built Models

SERVICE

Meat Handling Units

CASTER & TRUCK CO.
710 N. Brownwood Ave.,
Albion, Mich. Eastern Factory:
444-48 Somerville Ave.,
Somerville (Boston), Mass.
Toronto, Canada: United Steel Corporation, Ltd., SCAT Co. Division

"BOSS" MEAT DISPENSER



Here is an appliance that is not only a great convenience to dispensers of chopped meats, but will enable you to pack your products in handy, appetizing packages.

The dispenser is made in two styles: Size 1 made only for dispensing 1 lb. of meat at a time; size 2, which can be adjusted to dispense from 3/4 of a pound to 5 pounds at a time.

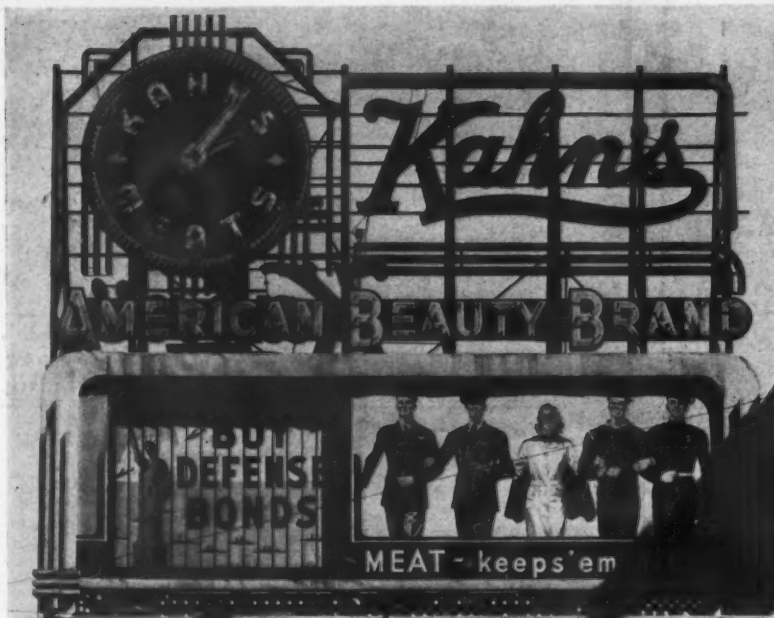
Another "BOSS" Feature that gives
Best Of Satisfactory Service

The Cincinnati Butchers' Supply Co.

GENERAL OFFICE: Helen and Blade Sts., Elmwood Place
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MAIL ADDRESS: P. O. Box D, Elmwood Place Station
Cincinnati, Ohio

824 Exchange Ave., U. S. Yards, Chicago, Ill.



HUGE PACKER SIGN PROMOTES WAR EFFORT

E. Kahn's Sons Co., Cincinnati, sponsors of this giant spectacular sign dominating one of the city's principal thoroughfares in the downtown area, has given over much of its message to the nation's defense program since the first of the year. The panel in the lower left corner of the sign is made up of three changing prisms, one of which, shown here, urges the purchase of defense bonds. The other two messages are "Give to Red Cross War Fund" and "Serve Your Country with the U. S. Marines."

LIBBY SALES UP 66 PER CENT

Sales of Libby, McNeill & Libby for the fiscal year ended February 28 reached \$104,574,571, an advance of 66 per cent over comparable figures for last year and the largest since 1919, the company reported this week in announcing results for the year.

After appropriating \$500,000 to a reserve for contingencies, profit for the fiscal year amounted to \$3,375,285.76, the company disclosed, which amounted to 93c per share. Profit for the preceding fiscal year was \$2,660,847.10, or 43c per share. The company's federal tax bill for the past fiscal year was \$6,096,638, compared with \$711,188 during the preceding year.

While Libby's sales to the government increased greatly this year over the previous year, regular sales through domestic channels were 45 per cent above last year's.

CANNED BACON WANTED

Chicago Quartermaster Depot has asked packers to submit informal bids on supplying a sizeable quantity of canned D.S. bacon in 12-lb. cans, Type II, Grade 1, Fed. Spec. No. PP-B-81a, to be cased for overseas shipment. Bids must be received at the Chicago Depot by 9 a.m. CWT on April 14.

Right —SIZE
—QUALITY
—PRICE

**SAUSAGE
CASINGS**

EARLY & MOOR INC.

BOSTON, MASS.

"The Skins You Love to Stuff"



**WHERE
FLAVOR
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Use
C. O. S.

It's FLAVOR that brings them back for more! You can give your sausage, meat loaves and specialty products profitable flavor appeal by merely adding STANGE'S Cream of Spice Seasoning to your present formula. Let the Stange Chef prepare an individual seasoning blend to fit your particular trade, build more business and increase your sausage profits. Write!

WM. J. STANGE COMPANY

2136-40 W. MONROE STREET, CHICAGO, ILLINOIS
Western Branches 923 3rd St., Los Angeles 1250 Sansome St., Los Angeles

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CREATE A FAVORABLE IMPRESSION



DOES YOUR PRESENT PACKAGE or CONTAINER HAVE SALES PUNCH?

How does your present container look alongside those of your competitors? Does it stand out and convey the impression of **QUALITY** or is it just another package on the dealer's shelf? Are you one of those companies who pour thousands of dollars into newspaper, radio, trade paper and other forms of dealer and consumer advertising, yet neglect the appearance of your package? Don't make that mistake... let Heekin artists and color experts work with you in improving your present package. Heekin Metal Lithography is known everywhere for its lasting, harmonizing colors... for its accuracy in bringing out every detail. Write us for further information.

CONSUMER ACCEPTANCE

Heekin Lithographed Container successes in every field should convince you of the advantages of an attractive Heekin Lithographed Container in the shortening field in preference to a carton.

THE HEEKIN CAN CO.
CINCINNATI, OHIO



No one would enter a battle with guns that wouldn't fire, or with machines that wouldn't run.

In the Battle of Production your equipment must also perform without failure. Hundreds of businesses and industries depend on refrigerating equipment as a vital part of their work. Warm weather, with its heavy loads—and overloads—will soon be here. Time now to have a check-up made of your cooling system.

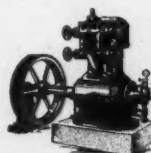


An annual check-up by a Frick Engineer will keep your refrigerating equipment in fighting trim.



Refrigeration

Plays a vital part in over 200 industries and businesses.



Frick Refrigerating Machines are built in all types and sizes—for ammonia, carbon dioxide, methyl chloride or Freon-12—to suit your needs.

A survey by a Frick Refrigerating Engineer will tell you not only what parts are dangerously worn, but whether you can save power, water and labor by the use of up-to-the-minute equipment such as evaporative condensers and automatic controls. A few changes might also materially increase the cooling capacity of your present machines. Replacement parts are still available.

Be ready to fight hot weather! Get in touch with your nearest Frick Branch or Distributor now. They're in principal cities everywhere.

DEPENDABLE REFRIGERATION SINCE 1882
Frick Co.
WAYNESBORO, PENNA. U.S.A.



TRADE MARK

THE QUALITY TRADE MARK



For Grinder Plates and Knives
that Cost Less to Use

COME TO SPECIALTY!

== C-D SUPERIOR PLATES ==

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

== C-D TRIUMPH PLATES ==

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

== C-D CUTMORE KNIVES ==

== C-D SUPERIOR KNIVES ==

== B. & K. KNIVES ==

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Diekmann

2021 GRACE ST., CHICAGO, ILL.

**WILSON ANNOUNCES DEHYDRATED
DOG FOOD IN NEW CONTAINER**

"Wilson & Co.'s new type food is in no sense a wartime substitute. It is a real Ideal dog food with the moisture taken out." Thus a company official this week described the organization's new V-T (Victory Type) dog food, developed by the company and adopted to save tin for wartime purposes. Adequate display and point-of-sale advertising material is ready and available for the introduction of the new product (see accompanying illustration).

Packed in an attractive cardboard display carton said to make its merchandising even easier than when packaged in tin, the new food will be backed by nation-wide advertising in magazines and newspapers and over



the radio. Before feeding the product to dogs, the purchaser merely adds two cups of water to a package of the food, producing a pound of moist food similar in taste appeal and nutrition value to the pound of Ideal moist food formerly purchased in a can.

The new package is of exactly the same height and width as the former can, and will require no rearrangement of shelf space for its display. According to the company, the dry food saves the customer's time and money, as well as shipping and storage space, conserves food products suitable for table use and requires no refrigeration after the package is opened, while providing all types of dogs and cats a nutritious, healthful diet.

Wilson's new dehydrated food, a product of extensive research, is made up of the same quality meat and other ingredients that went into the canned product. In addition, it is reported, "the new process has permitted us to lock in the dehydrated food as many vitamins as were in the old-type canned food." Extensive feeding tests have proved its "dog acceptability."

SIMPLIFIED FOOD TRAYS

A new simplified practice recommendation for waxed paper, moulded wood pulp and wood types of food trays or dishes has been approved, according to an announcement by the division of simplified practice, National Bureau of Standards. The recommendation will be effective from April 1, for new production.

This recommendation, developed in cooperation with the industry, will re-

sult in: 1) elimination of food trays too light in weight to give adequate service; 2) food trays that are excessively heavy; and 3) elimination of unnecessary sizes in meager demand. It is expected that if this recommendation is generally followed, considerable conservation of materials will result. Calculated on the basis of square footage of container board used in each process of packing, the saving is conservatively estimated at 5,000,000 sq. ft. of board, equal to 650,000 lbs. of board.

Higher Minimum Loads for LCL Freight Cars

To release box cars and other railroad equipment for the movement of war materials, Joseph B. Eastman, Director of Defense Transportation, has established minimum weight limits, beginning May 1, on loadings of cars carrying less-than-carload civilian freight. At the same time, he directed rail carriers to submit to the Office of Defense Transportation plans for individual or joint action to curb wasteful use of freight cars in handling merchandise.

In the first general order issued since creation of the ODT last December, Mr. Eastman fixed a minimum weight limit of six tons, effective May 1, on loadings of cars containing less-than-carload freight, commonly known as merchandise freight. The order raises the minimum allowable weight to eight tons per car on July 1, and to ten tons per car on and after September 1.

Loadings of merchandise freight in 1941 averaged 5.3 tons per car on intercity routes and two tons per car on movements within terminal districts.

If insufficient merchandise is available to bring the load of a car up to the required minimum within 36 hours after the merchandise is received, the traffic must be diverted to another carrier. In such cases, rail carriers are authorized to disregard the routing specified in the bills of lading of merchandise

shipments. All types of carriers—rail, water, motor, and forwarder—are required to accept and transport shipments diverted to them, to the extent of their available service capacity and subject to certain terms and conditions set forth in the order.

Pork Ceiling Problems

(Continued from page 14.)

According to reports from Washington, OPA realizes that further inequities exist under the temporary price ceiling setup, but cannot act until all packers' price lists have been received. In attempting to bring about a balance between the processed and green pork markets, the *Chicago Journal of Commerce* reports that OPA will examine packers' lists in the light of quotations on green pork cuts published in THE NATIONAL PROVISIONER.

The Office of Price Administration is reported to be concerned over the current advance in hog prices, although believing that the market has about reached its limit and that it can be checked by lowering ceilings if price lists show good margins over costs. OPA officials are said to attribute higher hog prices to the fact that operating costs vary enough from packer to packer to allow some processors to pay more for hogs, and, even more important, that higher ceilings have been granted on

some products sold to the FSCC and armed forces.

It is believed that OPA wishes to avoid establishing a ceiling on live hog prices, at least for the present, because such action would involve the U. S. Department of Agriculture and its expanded slaughter program, and would make it necessary to choose a hog ceiling floor on one of the four bases specified by the Price Control Act.

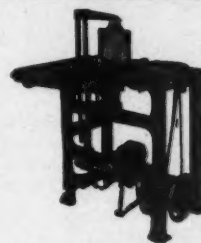
In imposing permanent price ceilings OPA will not have to base them on the five days prior to issuance of the ceiling regulation, as it did in the case of the present temporary setup, but can use any period it chooses, or set up entirely new prices, based solely on cost of purchase and cost of processing, plus reasonable profits, if it so desires.

OPA is said to be determined to eliminate the squeeze on the packer who cannot now buy live hogs at their higher level and make a profit at his ceiling prices. This packer, for a variety of reasons, may not have had as high a price level in the two base periods (February 23 to 28 and March 3 to 7) as other processors.

Perhaps, with large inventories, small sales and no lend-lease trade, he cut prices to get lend-lease business. He achieved a low but compensatory return for inventory bought at lower prices, but when seeking new inventory is forced to pay higher live costs while his selling price is frozen at the low level quoted for sales to the government.



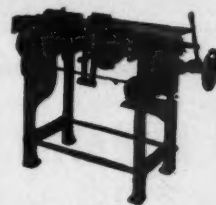
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CONDITIONS
FOR WHICH THEY
ARE SOLD ---

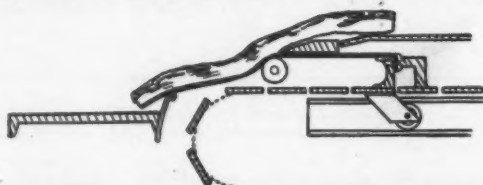
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AMA Meat Purchases Total Over One Billion Pounds in Past Year

More than \$800,000,000 worth of farm commodities were bought by the Agricultural Marketing Administration during the first year of the Department of Agriculture's expanded purchase program, March 15, 1941, to March 15, 1942, the department announced this week.

Meat, dairy and poultry products represented more than half of all purchases made during the year. The animal proteins have been basic on the list of essential commodities for lend-lease shipment, with the United States agreeing to furnish 25 per cent of the protein requirements of Great Britain. More than a billion lbs. of meat products, largely pork and lard valued at over \$237,000,000, were included in the total.

A summary of purchases of meat and meat products for the period specified follows:

| | Cumulative quantity, lbs. | Cumulative f.o.b. cost |
|-----------------------------|------------------------------|---------------------------|
| Lard | 451,077,462 | \$49,775,279 |
| Canned pork | 304,069,428 | 123,462,534 |
| Cured pork | 287,721,830 | 52,881,515 |
| Smoked pork | 425,000 | 131,229 |
| Frozen beef carcasses | 591,000 | 114,023 |
| Frozen lamb carcasses | 27,000 | 5,245 |
| Frozen pork carcasses | 80,000 | 16,280 |
| India mess beef | 140,000 | 17,255 |
| Beef suet | 62,460 | 13,792 |
| Dried beef | 11,000 | 4,235 |
| Hog casings | 4,418,662* | 3,010,705 |
| Beef bungs | 492,126† | 53,289 |
| Edible tallow | 167,500 | 17,998 |

*Bundles. †Pieces.

STOCKS AT SEVEN MARKETS

Stocks of provisions at seven market points at the close of business on March 31 were smaller than at the close of February and were sharply under a year earlier. The all-meat total at 169,082,318 lbs. compared with 185,127,195 lbs. at the close of February and 246,786,445 lbs. for the same date of a year earlier. D.S. and S.P. and other cuts of meats had smaller totals than both a month and a year earlier. Lard holdings were also down: stocks at 118,588,857 lbs. on March 31 compared with 128,962,718 lbs. a month earlier and 238,907,800 lbs. for the corresponding time of 1941.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on March 31, 1942, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

| | Mar. 31, 1942 | Feb. 28, 1942 | Mar. 31, 1941 |
|-------------------------|------------------|------------------|------------------|
| Total S.P. meats | 118,579,866 | 127,267,100 | 168,917,372 |
| Total D.S. meats | 29,286,441 | 32,352,512 | 48,585,894 |
| Other cut meats | 23,216,011 | 25,507,583 | 29,283,179 |
| Total all meats | 169,082,318 | 185,127,195 | 246,786,445 |
| P.S. lard | 107,090,061 | 116,804,233 | 209,714,907 |
| Other lard | 11,498,806 | 12,158,485 | 29,192,893 |
| Total lard | 118,588,857 | 128,962,718 | 238,907,800 |
| S.P. regular hams | 13,742,164 | 14,568,316 | 15,728,792 |
| S.P. skinned hams | 39,130,793 | 47,988,906 | 63,929,852 |
| S.P. bellies | 58,268,001 | 59,010,390 | 65,330,768 |
| S.P. picnic | 5,405,908 | 5,645,488 | 23,855,900 |
| D.S. bellies | 17,220,842 | 17,994,978 | 31,757,566 |
| D.S. fat backs | 12,065,599 | 14,356,086 | 16,761,328 |

RESTRICT CASING EXPORTS

The U. S. Office of Export Control has notified collectors of customs that, effective April 1, the exportation under general license of the following products will be permitted only to the Group C general license countries (Canada, Great Britain and Northern Ireland, Newfoundland, Greenland and Iceland): Hog casings, beef casings and other casings. Exportation to all other destinations must be covered by individual or "yellow" licenses.

CHICAGO PROVISION STOCKS

Chicago stocks of lard, D.S. clear bellies and total cut meats declined during March compared with the close of the previous month. Losses were only fractional on the various kinds of provisions, but compared with the same time a year earlier totals were down sharply.

Stocks of lard in Chicago on March 31 at 97,373,159 lbs. were off about 8 million lbs. A year earlier the all-lard total was 194,299,318 lbs., a figure more than twice as great as that at the close of March of this year.

Holdings of D.S. clear bellies at 6,806,947 lbs. compared with 6,952,173 lbs. a month earlier and 11,355,530 lbs. for the same time of 1941. Belly stocks were up about one million lbs. compared with mid-month figures.

Total cut meat holdings at the close of March were 74,146,663 lbs., which was about 3½ million lbs. smaller than the total a month earlier. Holdings a year earlier were 108,891,206 lbs.

Stocks of meat and lard on hand in Chicago on March 30:

| | Mar. 31, 1942 | Feb. 28, 1942 | Mar. 31, 1941 |
|--|------------------|------------------|------------------|
| All barreled pork | 19,356 | 16,163 | 16,813 |
| P. S. lard | 25,492,444 | 23,585,524 | 63,582,106 |
| P. S. lard | 17,329,180 | 18,736,160 | 81,919,882 |
| P. S. lard | 48,901,200 | 57,412,831 | 72,513,144 |
| Other lard | 5,650,355 | 5,488,964 | 7,294,186 |
| Total lard | 97,373,159 | 105,223,879 | 194,299,318 |
| Contract D. S. clear bellies | 1,045,100 | 1,048,400 | 4,199,060 |
| Other D. S. clear bellies | 5,761,847 | 5,903,773 | 7,156,470 |
| Total D. S. clear bellies | 6,806,947 | 6,952,173 | 11,355,530 |
| D. S. rib bellies | 119,000 | 163,600 | 708,700 |
| D. S. fat backs | 3,857,516 | 4,079,422 | 6,562,156 |
| S. P. hams | 6,923,091 | 7,906,693 | 8,906,998 |
| S. P. skinned hams | 19,688,388 | 22,346,815 | 30,078,150 |
| S. P. bellies | 24,396,896 | 23,111,011 | 29,873,538 |
| S. P. picnic, S. P. Boston child | 8,197,137 | 8,279,219 | 10,963,015 |
| Other cut meats | 9,157,698 | 10,316,277 | 10,378,119 |
| Total cut meats | 74,146,663 | 77,854,210 | 108,891,206 |

*Made since Jan. 1, 1942. *Made Oct. 1, 1941 to Jan. 1, 1942. *Made previous to Oct. 1, 1941.

Canada Revises Policy On Heavier Wiltshires

MONTREAL.—Export Wiltshire sides weighing 70 to 75 lbs. and processed from Grade B-3 carcasses will be purchased for export in the same higher-price category as lighter sides between 65 and 70 lbs. in weight, the Canadian Bacon Board announced. The move is being made "on the understanding that packers will adjust prices paid for B-3 hogs correspondingly upward."

"Although this new arrangement will result in improved prices for B-3 carcasses which are of top quality from 176-185 lbs. warm dressed weight hogs, there will be no change with respect to

CUT-OUT RESULTS FURTHER IN THE RED

(Chicago costs and prices, first four days of week.)

Cut-out results on all weights of hogs were poorer in the first four days of this week than in the same period a week earlier and were the most unprofitable in some time. The live hog market continued to chart an upward course with new high marks reached, but pork prices changed little, because most quotations were at ceiling prices. Light weights showed a loss of 38c; medium weights were 59c in the red and heavies lost 73c.

| —180-220 lbs.— | | | | —220-240 lbs.— | | | | —240-270 lbs.— | | | |
|-------------------------------|---------------|----------------------|---------|----------------|---------------|----------------------|--|----------------|---------------|----------------------|--|
| Pct. live wt. | Price per lb. | Value per cwt. alive | | Pct. live wt. | Price per lb. | Value per cwt. alive | | Pct. live wt. | Price per lb. | Value per cwt. alive | |
| Regular hams | 14.20 | 24.5 | \$3.48 | 14.00 | 24.1 | \$3.37 | | 13.90 | 24.0 | \$3.34 | |
| Picnics | 5.80 | 23.3 | 1.35 | 5.60 | 23.2 | 1.30 | | 5.60 | 23.2 | 1.30 | |
| Boston butts | 4.10 | 28.4 | 1.16 | 4.10 | 27.9 | 1.14 | | 4.10 | 27.9 | 1.14 | |
| Loins (blade in) | 10.00 | 25.0 | 2.50 | 9.80 | 24.5 | 2.40 | | 9.80 | 23.6 | 2.31 | |
| Bellies, S. P. | 11.10 | 18.7 | 2.06 | 9.70 | 18.6 | 1.81 | | 7.90 | 17.0 | 1.34 | |
| Bellies, D. S. | ... | ... | ... | 2.10 | 14.9 | .31 | | 4.10 | 14.7 | .60 | |
| Fat backs | 1.00 | 10.0 | .10 | 3.00 | 10.4 | .31 | | 4.20 | 10.8 | .45 | |
| Plates and Jowls | 2.50 | 10.0 | .25 | 2.80 | 10.0 | .28 | | 3.30 | 10.0 | .33 | |
| Raw leaf | 2.20 | 11.2 | .25 | 2.10 | 11.2 | .24 | | 2.10 | 11.2 | .24 | |
| P. S. lard, rend. wt. | 12.40 | 11.4 | 1.41 | 11.40 | 11.4 | 1.30 | | 10.60 | 11.4 | 1.21 | |
| Spareribs | 1.70 | 15.8 | .27 | 1.60 | 13.8 | .22 | | 1.60 | 12.8 | .20 | |
| Trimnings | 3.00 | 19.5 | .59 | 2.80 | 19.5 | .55 | | 2.80 | 19.5 | .55 | |
| Feet, tails, neckbones | 2.00 | ... | .15 | 2.00 | ... | .15 | | 2.00 | ... | .15 | |
| Offal and miscellaneous | ... | ... | .50 | ... | ... | .50 | | ... | ... | .50 | |
| TOTAL YIELD AND VALUE | 70.00 | ... | \$14.07 | 71.00 | ... | \$13.88 | | 72.00 | ... | \$13.66 | |
| Cost of hogs per cwt. | ... | \$13.67 | ... | ... | \$13.77 | ... | | ... | \$13.75 | ... | |
| Condemnation loss | ... | .07 | ... | ... | .07 | ... | | ... | .07 | ... | |
| Handling and overhead | ... | .71 | ... | ... | .65 | ... | | ... | .57 | ... | |
| TOTAL COST PER CWT. | ... | ... | ... | ... | ... | ... | | ... | ... | ... | |
| ALIVE | ... | \$14.45 | ... | ... | \$14.47 | ... | | ... | \$14.39 | ... | |
| TOTAL VALUE | ... | 14.07 | ... | ... | 13.88 | ... | | ... | 13.66 | ... | |
| Loss per cwt. | ... | .38 | ... | ... | .59 | ... | | ... | .73 | ... | |
| Loss last week | ... | .30 | ... | ... | .53 | ... | | ... | .58 | ... | |

lower grades of C-3 and D-3 carcasses in the same weight range, or in the 'heavy' or 'extra-heavy' grades" the announcement said.

The board said encouragement now being given to marketing of heavier weights of hogs and shipping of heavier Wiltshire sides to Britain "is not to be taken as an indication of a permanent change in export bacon standards."

The most desirable type of Wiltshire side was still a grade No. 1 size, but to meet a wartime emergency need for more bacon for overseas shipment, farmers are being asked now to feed hogs to heavier weights than in normal times, thus increasing the total pork supply.

The Bacon Board order recently prohibited all inspected packinghouses from slaughtering hogs yielding carcasses of less than 130 lbs., warm dressed weight. This move brought good results. During the week ended March 7, average weight of all warm dressed carcasses of hogs slaughtered in exporting plants, sows and stags excluded, stood at a little over 158 lbs. This compares with an average of only 153 lbs. in November, 1941, and 152½ lbs. in February, 1941.

"This addition of 5 lbs. per carcass in the estimated total of 3,000,000 hogs to be marketed during the next six months would increase the total amount of pork produced by approximately 15,000,000 lbs.," the board pointed out.

MARCH MEAT REVIEW

Meat production in March was the greatest on record for the month, the American Meat Institute pointed out this week in a review of the livestock and meat trade during the month of March.

Production of pork during March was the third largest for the month since government records were started in 1921, somewhat greater than production a year earlier and considerably greater than the average of the ten-year period, 1932-41, according to estimates by the Institute. Production of all other classes of meat was above a year ago, with the greatest change occurring in the production of beef, which also was considerably greater than the average of the ten-year period.

Marketings of all classes of livestock, with the exception of veal calves, were substantially greater than during last year, and considerably greater than the average of the ten-year period. Marketings of calves were about the same as in March, 1941.

Following a near record production of pork and the establishment of temporary price ceilings on the primary cuts of pork by the Office of Price Administration on March 10, wholesale prices of most cuts of pork declined from the levels reached around the middle of the month.

Hog prices reached the highest level since 1926 in the second week of March

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

FUTURE PRICES

SATURDAY, MARCH 28, 1942

| LARD: | Open | High | Low | Close |
|--|-------|-------|-------|---------|
| *May... | | | | 12.82½b |
| *July... | | | | 12.82½b |
| *Sept... | | | | 12.82½b |
| No sales. | | | | |
| Open interest: May, 362; July, 134; Sept., 6; total, 502 lots. | | | | |
| CLEAR BELLIES: | | | | |
| May... | 15.25 | 15.50 | 15.25 | 15.50 |

MONDAY, MARCH 30, 1942

| LARD: | Open | High | Low | Close |
|--|--------|-------|-------|---------|
| *May... | 12.82½ | | | 12.82½b |
| *July... | | | | 12.82½b |
| *Sept... | | | | 12.82½b |
| Sales: May, 7. | | | | |
| Open interest: May, 360; July, 134; Sept., 6; total, 500 lots. | | | | |
| CLEAR BELLIES: | | | | |
| May... | | | | 15.50b |

TUESDAY, MARCH 31, 1942

| LARD: | Open | High | Low | Close |
|--|-------|-------|-------|---------|
| *May... | | | | 12.82½b |
| *July... | | | | 12.82½b |
| *Sept... | | | | 12.82½b |
| Sales: May, 1. | | | | |
| Open interest: May, 361; July, 134; Sept., 6; total, 501 lots. | | | | |
| CLEAR BELLIES: | | | | |
| May... | | | | 15.50b |

WEDNESDAY, APRIL 1, 1942

| LARD: | Open | High | Low | Close |
|--|--------|-------|-------|---------|
| *May... | 12.82½ | | | 12.82½b |
| *July... | | | | 12.82½b |
| *Sept... | | | | 12.82½b |
| Sales: May, 2. | | | | |
| Open interest: May, 361; July, 134; Sept., 6; total, 501 lots. | | | | |
| CLEAR BELLIES: | | | | |
| May... | 16.00 | | | 16.00 |

THURSDAY, APRIL 2, 1942

| LARD: | Open | High | Low | Close |
|--|--------|-------|-------|---------|
| *May... | 12.82½ | | | 12.82½b |
| *July... | | | | 12.82½b |
| *Sept... | | | | 12.82½b |
| Sales: May, 2. | | | | |
| Open interest: May, 361; July, 134; Sept., 6; total, 501 lots. | | | | |
| CLEAR BELLIES: | | | | |
| May... | | | | 16.00n |

FRIDAY, APRIL 3, 1942

Holiday. No trading.

*Ceiling price.
(Key: b—bid; ax—asked; n—nominal)

and continued near this level during the rest of the month. Prices of other classes of livestock also advanced somewhat during the month.

CANADIAN MEAT IMPORTS

Imports of meat into Canada during the month of February:

| | Feb., 1942 lbs. | Feb., 1941 lbs. |
|--------------------------|--------------------|--------------------|
| Beef | 2,701 | 60,541 |
| Bacon and ham | 621 | 35,625 |
| Pork | 121,150 | 185,448 |
| Mutton and lamb | 16,044 | 190,062 |
| Canned beef | 317,025 | 325,391 |
| Other canned meats | 506 | 225 |
| Lard compound | 65,740 | 513 |
| | 2 mos. 1942 | 2 mos. 1941 |
| Beef | 125,642 | 120,774 |
| Bacon and ham | 11,153 | 48,691 |
| Pork | 556,179 | 360,720 |
| Mutton and lamb | 926,225 | 210,661 |
| Canned beef | 1,612,367 | 781,341 |
| Other canned meats | 5,706 | 1,365 |
| Lard compound | 115,004 | 513 |

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., Apr. 2, 1942

| REGULAR HAMS | Green | TS.P. |
|-------------------|-------|-------|
| 8-10 | 25½ | 26 |
| 10-12 | 25½ | 26 |
| 12-14 | 25½ | 26½ |
| 14-16 | 24½ | 25 |
| 16-18 range | 24½ | |

| BOILING HAMS | Green | TS.P. |
|-------------------|-------|-------|
| 16-18 | 24 | 25 |
| 18-20 | 23½ | 24½ |
| 20-22 | 23½ | 24½ |
| 16-20 range | 23½ | |
| 16-22 range | 23½ | |

| SKINNED HAMS | Fresh & Fr. Fran. | TS.P. |
|----------------------|-------------------|-------|
| 10-12 | 27½ | 27½ |
| 12-14 | 27 @ 27½ | 27½ |
| 14-16 | 26 | 26½ |
| 16-18 | 26 | 26½ |
| 18-20 | 25½ | 26 |
| 20-22 | 25½ | 26 |
| 22-24 | 25½ | 25½ |
| 24-26 | 25½ | 25½ |
| 26-30 | 25½ | 25½ |
| 25-up, 2's inc. | 25½ | 25½ |

| PICKNICS | Green | TS.P. |
|----------------------|-------|-------|
| 4-6 | 23½ | 23½n |
| 6-8 | 23½ | 23½n |
| 8-10 | 23½ | 23½n |
| 10-12 | 23½ | 23½n |
| 12-14 | 23½ | 23½n |
| 14-16 | 23½ | 23½n |
| 16-18 | 23½ | 23½n |
| 8-up, 2's inc. | 23½ | 23½n |
| Short shank ¼c over. | | |

| BELLIES | (Square Cut Seedless) | TS.P. |
|---------------------------------------|-----------------------|-------|
| 6-8 | 19½ | 20½ |
| 8-10 | 19 @ 19½ | 20½ |
| 10-12 | 19 | 20 |
| 12-14 | 17½ | 18½ |
| 14-16 | 17½ @ 17½ | 18½ |
| 16-18 | 17½ | 18½ |
| †Quotations represent No. 1 new cure. | | |

| GREEN AMERICAN BELLIES | | |
|------------------------|-----------|----------|
| 18-20 | 16½ @ 16½ | 16½ @ 16 |
| 20-25 | 16½ @ 16½ | 16½ @ 16 |

| D. S. BELLIES | Clear | Rib |
|---------------|-------|-------|
| 16-18 | 16n | |
| 18-20 | 16n | |
| 20-25 | 15½ | 15½ |
| 25-30 | 15½ | 15½ |
| 30-35 | 15½ | 15½ |
| 35-40 | 15½ | 15½ |
| 40-50 | 15½ | 15½ |

| D. S. FAT BACKS | | |
|-----------------|-----|-----|
| 6-8 | 11½ | 11½ |
| 8-10 | 11½ | 11½ |
| 10-12 | 11½ | 11½ |
| 12-14 | 12 | 12 |
| 14-16 | 12½ | 12½ |
| 16-18 | 12½ | 12½ |
| 18-20 | 12½ | 12½ |
| 20-25 | 12½ | 12½ |

| OTHER D. S. MEATS | | |
|--------------------------------|-------|-----------|
| Regular plates | 6-8 | 12½n |
| Clear plates | 4-6 | 10½ @ 10½ |
| D. S. jowl butts | | 11½ |
| S. P. jowls | | 11½ |
| Green square jowls | | 11 |
| Green rough jowls | | 11½ |
| Green skin'd jowls l.c.l. | | 13 @ 13½ |

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

| | | | |
|-----------------------|---------|---------|---------|
| Saturday, Mar. 28... | 12.69½b | 11.42½b | 11.61½b |
| Monday, Mar. 30... | 12.69½b | 11.42½b | 11.61½b |
| Tuesday, Mar. 31... | 12.69½b | 11.42½b | 11.61½b |
| Wednesday, April 1... | 12.69½b | 11.42½b | 11.61½b |
| Thursday, April 2... | 12.69½b | 11.42½b | 11.61½b |
| Friday, April 3... | Holiday | | |

Packers' Wholesale Prices

| | |
|--|-----|
| Refined lard, tierces, f.o.b. Chgo. | 13½ |
| Kettle rend., tierces, f.o.b. Chgo. | 14½ |
| Leaf, kettle rend., tierces, f.o.b. Chgo. | 14½ |
| Neutral tierces, f.o.b. Chicago. | 13½ |
| Shortening, tierces, c.a.f. | 17 |

Havana, Cuba Pure Lard Price

| | |
|--------------------------|--------|
| Wednesday, April 1 | 16.62½ |
|--------------------------|--------|

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

| Carcass Beef | | Week ended Apr. 1, 1942 | Cor. week, 1941 per lb. |
|------------------------|-----------------|----------------------------|-------------------------------|
| Prime native steers— | | | |
| 400-600 | nominal | 20 | |
| 600-800 | nominal | 20 | |
| 800-1000 | nominal | 21 | |
| Good native steers— | | | |
| 400-600 | 21 1/2 @ 22 | 17 | |
| 600-800 | 21 @ 21 1/2 | 17 | |
| 800-1000 | 20 1/2 @ 21 | 17 | |
| Medium steers— | | | |
| 400-600 | 19 1/2 @ 20 1/2 | 15 1/2 @ 16 1/2 | |
| 600-800 | 19 1/2 @ 20 1/2 | 15 1/2 @ 16 1/2 | |
| 800-1000 | 19 1/2 @ 20 1/2 | 15 1/2 @ 16 1/2 | |
| Heifers, good, 400-600 | 20 1/2 @ 21 | 16 1/2 | |
| Cows, 400-600 | 18 @ 19 1/2 | 12 1/2 @ 13 1/2 | |
| Hind quarters, choice | 25 | 24 | |
| Fore quarters, choice | 18 1/2 | 16 | |

Beef Cuts

| | | |
|-------------------------------------|--------|----------|
| Steer loins, choice, 60/95 | 27 | unquoted |
| Steer loins, No. 1 | 27 1/2 | 29 |
| Steer loins, No. 2 | 26 1/2 | 26 |
| Steer short loins, choice, 30/35.45 | 26 1/2 | unquoted |
| Steer short loins, No. 1 | 26 1/2 | 35 |
| Steer short loins, No. 2 | 26 1/2 | 34 |
| Steer loin ends (hips) | 26 1/2 | 27 |
| Steer loin ends, No. 2 | 26 1/2 | 25 |
| Cow loins | 26 1/2 | 18 |
| Cow short loins | 26 1/2 | 19 |
| Cow loin ends (hips) | 26 1/2 | 19 |
| Steer ribs, choice, 30/40 | 26 1/2 | unquoted |
| Steer ribs, No. 1 | 26 1/2 | 23 |
| Steer ribs, No. 2 | 26 1/2 | 19 |
| Cow ribs, No. 2 | 26 1/2 | 18 1/2 |
| Cow ribs, No. 1 | 26 1/2 | 13 |
| Steer rounds, choice, 80/100 | 26 1/2 | unquoted |
| Steer rounds, No. 1 | 26 1/2 | 22 |
| Steer rounds, No. 2 | 26 1/2 | 19 1/2 |
| Steer chucks, choice, 80/100 | 26 1/2 | unquoted |
| Steer chucks, No. 1 | 26 1/2 | 16 |
| Steer chucks, No. 2 | 26 1/2 | 15 1/2 |
| Cow rounds | 26 1/2 | 19 |
| Cow chucks | 26 1/2 | 16 1/2 |
| Steer plates | 26 1/2 | 13 1/2 |
| Medium plates | 26 1/2 | 10 1/2 |
| Briskets, No. 1 | 26 1/2 | 17 1/2 |
| Cow navel ends | 26 1/2 | 11 1/2 |
| Steer navel ends | 26 1/2 | 11 |
| Fore shanks | 26 1/2 | 13 |
| Hind shanks | 26 1/2 | 10 |
| Strip loins, No. 1 | 26 1/2 | 7 |
| Strip loins, No. 2 | 26 1/2 | 35 |
| Sirloin butts, No. 1 | 26 1/2 | 30 |
| Sirloin butts, No. 2 | 26 1/2 | 21 |
| Beef tenderloins, No. 1 | 26 1/2 | 65 |
| Beef tenderloins, No. 2 | 26 1/2 | 62 |
| Rump butts | 26 1/2 | 28 |
| Flank steaks | 26 1/2 | 25 |
| Shoulder clods | 26 1/2 | 22 |
| Hanging tenderloins | 26 1/2 | 18 |
| Insides, green, 12/15 range | 26 1/2 | 19 1/2 |
| Outsides, green, 5 lbs. up | 26 1/2 | 17 1/2 |
| Knuckles, green, 8 lbs. up | 26 1/2 | 18 1/2 |

Beef Products

| | | |
|--------------------|----|----|
| Brains | 12 | 8 |
| Hearts | 15 | 11 |
| Tongues | 20 | 15 |
| Sweetbreads | 28 | 15 |
| Ox-tail | 12 | 12 |
| Fresh tripe, plain | 10 | 5 |
| Fresh tripe, H. O. | 15 | 10 |
| Livers | 80 | 22 |
| Kidneys | 9 | 8 |

Veal

| | | |
|----------------|--------|-----------------|
| Choice carcass | 22 1/2 | 18 |
| Good carcass | 21 | 17 |
| Good saddles | 26 | 22 |
| Good racks | 17 | 15 |
| Medium racks | 15 1/2 | 12 1/2 @ 13 1/2 |

Veal Products

| | | |
|--------------|----|----|
| Brains, each | 15 | 10 |
| Sweetbreads | 42 | 31 |
| Calf livers | 58 | 57 |

Lamb

| | | |
|----------------|---------|----|
| Choice lambs | 19 | 19 |
| Medium lambs | 17 | 18 |
| Choice saddles | 23 | 22 |
| Medium saddles | 22 | 20 |
| Choice fores | 17 | 15 |
| Medium fores | 15 @ 16 | 15 |
| Lamb fries | 28 | 28 |
| Lamb tongues | 17 | 17 |
| Lamb kidneys | 25 | 15 |

Mutton

| | | |
|-------------------|----|----|
| Heavy sheep | 9 | 9 |
| Light sheep | 12 | 11 |
| Heavy saddles | 10 | 11 |
| Light saddles | 14 | 13 |
| Heavy fores | 8 | 7 |
| Light fores | 9 | 9 |
| Mutton legs | 15 | 17 |
| Mutton loins | 13 | 11 |
| Mutton stew | 7 | 7 |
| Sheep tongues | 11 | 11 |
| Sheep heads, each | 11 | 11 |

Fresh Pork and Pork Products

| | | |
|---------------------------|--------|--------|
| Pork loins, 8/10 lbs. av. | 27 1/2 | 16 1/2 |
| Picnics | 25 1/2 | 12 1/2 |
| Skinned shoulders | 27 | 13 |
| Tenderloins | 38 | 30 |
| Spareribs | 17 1/2 | 12 |
| Back fat | 14 | 7 |
| Boston butts | 30 | 16 |
| Boneless butts, cellar | 36 | 20 |
| trims, 2/4 | 19 | 10 |
| Hocks | 13 | 7 |
| Tails | 4 1/2 | 3 |
| Neck bones | 22 | 10 |
| Slip bones | 5 | 3 1/2 |
| Blade bones | 8 | 4 |
| Pigs' feet | 15 | 8 |
| Kidneys, per lb. | 15 | 8 |
| Livers | 11 | 8 |
| Brains | 7 1/2 | 4 1/2 |
| Shouts | 8 1/2 | 6 |
| Heads | 8 | 6 |
| Chitterlings | 8 | 6 |

WHOLESALE SMOKED MEATS

| | |
|---|-----------------|
| Fancy regular hams, 14/16 lbs., parchment paper | 30 1/2 @ 32 1/2 |
| Fancy skinned hams, 14/16 lbs., parchment paper | 31 1/2 @ 33 1/2 |
| Standard reg. hams, 14/16 lbs., plain | 29 1/2 @ 31 |
| Picnics, 4/8 lbs., short shank, plain | 30 1/2 @ 31 1/2 |
| Picnics, 4/8 lbs., long shank, plain | 29 @ 30 |
| Fancy bacon, 6/8 lbs., plain | 28 1/2 @ 31 1/2 |
| Standard bacon, 6/8 lbs., plain | 26 @ 27 1/2 |
| No. 1 beef sets, smoked | 48 @ 52 |
| Insides, 8/12 lbs. | 46 @ 52 |
| Knuckles, 5/9 lbs. | 46 @ 52 |
| Cooked hams, choice, skinned, fattened | 51 1/2 |
| Cooked hams, choice, skinned, plain | nominal |
| Cooked picnics, skin on, fattened | nominal |
| Cooked picnics, skinned, fattened | nominal |

VINEGAR PICKLED PRODUCTS

| | |
|--------------------------------------|---------|
| Pork feet, 200-lb. bbl. | \$23.75 |
| Lamb tongue, short cut, 200-lb. bbl. | 69.50 |
| Regular tripe, 200-lb. bbl. | 28.50 |
| Honeycomb tripe, 200-lb. bbl. | 28.00 |
| Pocket honeycomb tripe, 200-lb. bbl. | 31.50 |

BARRELED PORK AND BEEF

| | |
|--------------------------------|---------|
| Clear fat back pork: | |
| 70-80 pieces | \$23.75 |
| 80-100 pieces | 23.00 |
| 100-125 pieces | 22.75 |
| Clear plate pork, 25-35 pieces | 23.00 |
| Bean pork | 25.00 |
| Brisket pork | 36.00 |
| Plate beef | 26.00 |
| Extra plate beef | 20.50 |

SAUSAGE MATERIALS

(Packed basis.)

| | |
|------------------------------------|-----------------|
| Regular pork trimmings | 19 1/2 @ 20 |
| Special lean pork trimmings 85% | 32 1/2 @ 33 |
| Extra lean pork trimmings 95% | 34 1/2 @ 35 |
| Pork cheek meat (trimmed) | 18 1/2 @ 19 |
| Pork hearts | 12 @ 12 1/2 |
| Pork livers | 20 |
| Native boneless bulk meat (heavy) | 20 |
| Boneless chucks | 20 @ 20 1/2 |
| Shank meat | 18 |
| Beef trimmings | 15 1/2 @ 15 1/2 |
| Dressed canners, 350 lbs. and up | 14 1/2 |
| Dressed cutter, 400-500 lbs. | 14 1/2 |
| Dr. bologna bulls, 600 lbs. and up | 16 |
| Tongues, No. 1 canner trim | 15 |

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

| | |
|--------------------------------------|--------|
| Pork sausage, in 1-lb. carton | 35 1/2 |
| Country style sausage, fresh in link | 30 |
| Country style sausage, fresh in bulk | 28 1/2 |
| Country style sausage, smoked | 35 |
| Frankfurters, in sheep casings | 31 |
| Frankfurters, in hog casings | 31 |
| Skinless frankfurters | 29 |
| Bologna in beef middles, choice | 25 1/2 |
| Bologna in beef middles, choice | 26 |
| Liver sausage in beef rounds | 21 |
| Liver sausage in hog bungs | 23 |
| Smoked liver sausage in hog bungs | 31 |
| Head cheese | 19 |
| New England luncheon specialty | 35 |
| Minced luncheon specialty, choice | 26 1/2 |
| Tongue and blood | 27 |
| Blood sausage | 28 |
| Sausage | 30 1/2 |
| Polish sausage | 31 |

DRY SAUSAGE

| | |
|--------------------------------------|--------|
| Cervelat, choice, in hog bungs | 56 |
| Thuringer | 29 |
| Farmer | 41 |
| Holsteiner | 41 |
| B. C. salami, choice, in hog bungs | 50 |
| Milano, salami, choice, in hog bungs | 50 |
| B. C. salami, new condition | 31 |
| Frisses, choice, in hog middles | 56 |
| Genoa style salami, choice | 62 |
| Pepperoni | 49 |
| Mortadella, new condition | 28 |
| Cappicola (cooked) | 52 |
| Italian style hams | 45 1/2 |

CURING MATERIALS

Ow.

| | |
|--|----------|
| Nitrite of soda (Chgo. w'hae. stock). | |
| In 400-lb. bbls., delivered | \$ 8.75 |
| Saltpeter, less than ton lots, f.o.b. N. Y.: | |
| Del. redned granulated | 8.00 |
| Small crystals | 12.00 |
| Medium crystals | 13.00 |
| Large crystals | 14.00 |
| Pure rfd. gran. nitrate of soda | 4.00 |
| Pure rfd. powdered nitrate of soda | unquoted |
| Salt, per ton, in minimum car of 40,000 lbs., only, f.o.b. Chicago, per ton: | |
| Granulated, kiln dried | 9.70 |
| Medium, kiln dried | 12.70 |
| Rock, bulk, 40 ton cars | 8.80 |
| Sugar: | |
| Raw, 96 basis, f.o.b. New Orleans | 3.74 |
| Standard gran., f.o.b. refiners (2%) | 5.48 |
| Packers' curing sugar, 250 lb. bags, | |
| f.o.b. Reserve, Ia., less 2% | 5.10 |
| Dextrose, in car lots, per cwt. (cotton) | 4.77 |
| In paper bags | 4.72 |

SAUSAGE CASINGS

(P. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

| | |
|---|-----------------|
| Beef casings: | |
| Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack | 16 @ 18 |
| Domestic rounds, over 1 1/2 in., 140 pack | 35 @ 37 |
| Export rounds, wide, over 1 1/2 in., 1 1/2 in. to 2 1/2 in. | 50 |
| Export rounds, medium, 1 1/2 in. to 2 1/2 in., narrow, 1 1/2 in. or under | 23 @ 26 |
| No. 1 weasands | 28 |
| No. 2 weasands | 28 1/2 @ 30 1/2 |
| No. 1 bungs | 18 |
| No. 2 bungs | 12 |
| Middles, select, 1 1/2 @ 2 in. | 50 |
| Middles, select, wide, 2 1/2 @ 3 in. | 65 |
| Middles, select, extra, 2 1/2 @ 3 in. in 900 @ 1.10 | 1.05 |
| Middles, select, extra, 2 1/2 in. & up | 1.35 |
| Dried or salted bladders: | |
| 12-16 in. wide, flat | 1.10 @ 1.15 |
| 10-12 in. wide, flat | 95 @ 80 |
| 8-10 in. wide, flat | 40 |
| 6-8 in. wide, flat | 25 |

| | |
|------------------------------|-------------|
| Hog casings: | |
| Extra narrow, 20 mm. & dn. | 2.45 |
| Narrow, 20 @ 32 mm. | 2.35 |
| Narrow mediums, 32 @ 35 mm. | 1.85 @ 2.00 |
| English, medium, 36 @ 38 mm. | 1.65 |
| Wide, 38 @ 45 mm. | 1.55 |
| Extra wide, 45 mm. | 1.45 |
| Export bungs | 24 |
| Large prime bungs | 22 |
| Medium prime bungs | 16 |
| Small prime bungs | 16 |
| Middles, per set | 20 @ 21 |

SPICES

(Basis Chicago, original bbls., bags or bales.)

| | | |
|--------------------------|--------|--------|
| | Whole | Ground |
| Allspice, prime | 43 | 44 |
| Resifted | 44 | 47 |
| Chili pepper | 34 | 35 |
| Powder | 40 | 42 |
| Cloves | 24 1/2 | 29 1/2 |
| Zansibar | 53 | 60 |
| Ginger, African | 1.05 | 1.25 |
| Mace, Fancy Banda | 60 | 1.64 |
| East Indies Blend | 92 | 92 |
| Mustard sour, fancy | 22 | 22 |
| No. 1 | 62 | 70 |
| Nutmeg, fancy Banda | 57 | 65 |
| East Indies | 59 | 59 |
| East & West Indies Blend | 65 | 65 |
| Paprika, Spanish | 33 | 34 |
| Pepper Cayenne | 11 | 15 |
| Red No. 1 | 9 | 10 1/2 |
| Black Malabar | 15 1/2 | 18 |
| Black Lampung | 16 1/2 | 20 1/2 |
| Pepper, white Singapore | 16 | 16 |
| Muntok | 16 | 16 |
| Packers | 16 | 16 |

SEEDS AND HERBS

| | | |
|---------------------------------|-------|------------------|
| | Whole | Ground for Saus. |
| Caraway seed | 1.40 | 1.54 |
| Cominos seed | 25 | 27 1/2 |
| Coriander Morocco bleached | 20 | 20 |
| Coriander Morocco natural No. 1 | 19 | 21 |
| Mustard seed, fancy yellow | 25 | 25 |
| American | 14 | 14 |
| Marjoram, Chilean | 60 | 70 |
| Oregano | 13 | 16 |

(Continued on page 34.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

| | | |
|------------------------------|--------|---------|
| Choice, native, dressed..... | 22 | @25 1/4 |
| Choice, native, light..... | 22 1/2 | @25 1/4 |
| Native, common to fair..... | 19 1/2 | @22 |

Western Dressed Beef

| | | |
|---|--------|---------|
| Native steers, good, 600-800 lbs..... | 20 | @21 |
| Native choice yearlings, 400-600 lbs..... | 21 | @22 |
| Good to choice heifers..... | 19 | @20 |
| Good to choice cows..... | 17 | @17 1/2 |
| Common to fair cows..... | 15 1/2 | @16 1/2 |
| Fresh bologna bulls..... | 16 1/2 | @17 |

BEEF CUTS

| | Western | City |
|------------------------------|---------|------------|
| No. 1 ribs, prime..... | 27 @28 | 27 @30 |
| No. 2 ribs..... | 25 @26 | 25 @28 |
| No. 3 ribs..... | 23 @24 | 23 @26 |
| No. 1 loins, prime..... | 28 @30 | 33 @38 |
| No. 2 loins..... | 25 @28 | 30 @34 |
| No. 3 loins..... | 24 @25 | 26 @28 |
| No. 1 hinds and ribs..... | 26 @27 | 26 @28 |
| No. 2 hinds and ribs..... | 24 @25 | 24 @26 |
| No. 1 rounds..... | 23 @24 | 20 @21 |
| No. 2 rounds..... | 21 @22 | 19 @20 |
| No. 3 rounds..... | 20 @21 | 18 @19 1/2 |
| No. 1 chucks..... | 20 @21 | 20 @22 |
| No. 2 chucks..... | 19 @20 | 19 @20 |
| No. 3 chucks..... | 17 @18 | 18 @19 |
| Rolls, reg. 4/8 lbs. av..... | 24 @30 | |
| Rolls, reg. 6/8 lbs. av..... | 25 @32 | |
| Tenderloins, steers..... | 50 @65 | |
| Tenderloins, cows..... | 25 @35 | |
| Tenderloins, bulls..... | 24 @35 | |
| Shoulder clods..... | 24 @25 | |

DRESSED VEAL

| | | |
|-------------|----|-----|
| Good..... | 22 | @23 |
| Medium..... | 21 | @22 |
| Common..... | 20 | @21 |

DRESSED SHEEP AND LAMBS

| | | |
|----------------------------|--------|---------|
| Lambs, good to choice..... | 21 1/2 | @22 1/2 |
| Lambs, good to medium..... | 20 | @21 1/2 |
| Lambs, medium..... | 18 1/2 | @20 |
| Sheep, good..... | 10 | @12 |
| Sheep, medium..... | 8 | @10 |

DRESSED HOGS

| | | |
|--------------------------------------|---------|--------|
| Hogs, good and choice (110-140 lbs.) | | |
| head on; leaf fat in..... | \$19.50 | @19.75 |
| Pigs, small lots (100 lbs. down) | | |
| head on; leaf fat in..... | 20.50 | @20.75 |

FRESH PORK CUTS

| | Western | City |
|--|---------|------|
| Pork loins, fresh, 10/12 lbs..... | 26 1/2 | @28 |
| Shoulders, 10/12 lbs..... | 26 | @27 |
| Butts, regular, 4/8 lbs..... | 30 | @31 |
| Hams, regular, 10/12 lbs..... | 27 | @29 |
| Hams, skinned, fresh, 10/12 lbs..... | 28 | @30 |
| Picnics, fresh, 6/8 lbs..... | 24 1/2 | @26 |
| Pork trimmings, 90/95% lean..... | 36 | @38 |
| Pork trimmings, regular, 50% lean..... | 21 | @22 |
| Spareribs, medium..... | 18 | @19 |
| Pork loins, fresh, 10/12 lbs..... | 28 | @29 |
| Shoulders, 6/8 lbs. av..... | 26 | @27 |
| Butts, regular, 1 1/2/3 lbs..... | 37 | @38 |
| Hams, regular, fresh, 10/12 lbs..... | 28 | @29 |
| Hams, skinned, fresh, 10/12 lbs..... | 30 | @31 |
| Picnics, fresh, 4/8 lbs..... | 25 | @26 |
| Pork trimmings, extra lean, 90/95% lean..... | 35 | @36 |
| Pork trimmings, regular, 50% lean..... | 20 | @22 |
| Spareribs, medium..... | 20 | @21 |
| Boston butts, 4/8 lbs..... | 32 | @33 |

COOKED HAMS

| | |
|--|----|
| Cooked hams, choice, skin on, fattened..... | 50 |
| Cooked hams, choice, skinless, fattened..... | 53 |

SMOKED MEATS

| | | |
|----------------------------------|--------|-----|
| Regular hams, 8/10 lbs. av..... | 32 | @34 |
| Regular hams, 10/12 lbs. av..... | 32 | @34 |
| Regular hams, 12/14 lbs. av..... | 32 | @34 |
| Skinned hams, 10/12 lbs. av..... | 33 | @35 |
| Skinned hams, 12/14 lbs. av..... | 32 1/2 | @35 |
| Skinned hams, 16/18 lbs. av..... | 30 1/2 | @34 |
| Skinned hams, 18/20 lbs. av..... | 31 | @33 |
| Picnics, 6/8 lbs. av..... | 28 | @29 |
| Picnics, 4/8 lbs. av..... | 28 | @29 |
| Bacon, boneless, western..... | 29 | @31 |
| Bacon, boneless, city..... | 28 | @30 |
| Beef tongue, light..... | 22 | @23 |
| Beef tongue, heavy..... | 30 | @31 |

BUTCHERS' FAT

| | | |
|--------------------|--------|----------|
| Shop fat..... | \$4.00 | per cwt. |
| Breast fat..... | 5.00 | per cwt. |
| Midle suet..... | 5.75 | per cwt. |
| Inedible suet..... | 5.50 | per cwt. |

GREEN CALFSKINS

| | 5-9 1/4-12 1/4 | 12 1/4-14 | 14-18 | 18 up |
|------------------------|----------------|-----------|-------|-------|
| Prime No. 1 veals..... | 2.25 | 3.20 | 3.35 | 3.40 |
| Prime No. 2 veals..... | 2.10 | 2.90 | 3.05 | 3.10 |
| Buttermilk No. 1..... | 1.75 | 2.70 | 2.85 | 2.90 |
| Buttermilk No. 2..... | 1.75 | 2.55 | 2.70 | 2.75 |
| Branded grubby..... | 1.12 | 1.75 | 1.90 | 1.95 |
| Number 3..... | 1.12 | 1.75 | 1.90 | 1.95 |

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, April 2, 1942:

| | CHICAGO | BOSTON | NEW YORK | PHILA. |
|--|---------------|---------------|---------------|---------------|
| Fresh Beef: | | | | |
| STEER, Choice: | | | | |
| 400-500 lbs. ¹ | \$20.50@21.50 | | | |
| 500-600 lbs..... | 20.50@21.50 | | \$21.50@22.00 | |
| 600-700 lbs. ² | 21.00@22.00 | \$21.00@22.00 | 21.50@22.00 | \$21.50@22.50 |
| 700-800 lbs. ³ | 21.00@22.00 | 21.00@21.50 | 21.00@21.50 | 21.00@22.00 |
| STEER, Good: | | | | |
| 400-500 lbs. ¹ | 19.00@20.50 | | | |
| 500-600 lbs..... | 19.00@20.50 | | 21.00@21.50 | |
| 600-700 lbs. ² | 19.50@21.00 | 19.50@21.00 | 20.50@21.00 | 20.00@21.00 |
| 700-800 lbs. ³ | 19.50@21.00 | 19.50@21.00 | 19.50@20.50 | 19.50@20.50 |
| STEER, Commercial: | | | | |
| 400-600 lbs. ¹ | 17.00@18.50 | | 17.50@18.50 | 17.50@18.50 |
| 600-700 lbs. ² | 18.00@19.50 | 18.50@19.50 | 18.50@19.50 | 18.00@19.00 |
| STEER, Utility: | | | | |
| 400-600 lbs. ¹ | 16.00@17.00 | 17.50@18.50 | 17.00@17.50 | |
| COW (All weights): | | | | |
| Commercial..... | 18.25@16.50 | 17.00@17.50 | 16.50@17.00 | |
| Utility..... | 16.00@18.25 | 16.50@17.00 | 16.00@16.50 | 16.00@16.50 |
| Cutter..... | 15.75@16.00 | 16.00@16.50 | 15.50@16.00 | 15.50@16.00 |
| Canner..... | 14.75@15.00 | | | |
| Fresh Veal and Calf: | | | | |
| VEAL, Choice: | | | | |
| 80-130 lbs..... | 20.00@22.00 | 21.00@24.00 | 21.00@23.00 | 21.00@24.00 |
| VEAL, Good: | | | | |
| 50-80 lbs..... | 18.00@19.00 | 19.00@21.00 | 18.50@20.00 | 18.00@20.00 |
| 80-130 lbs..... | 19.00@20.00 | 20.00@21.50 | 20.00@21.00 | 20.00@22.00 |
| VEAL, Commercial: | | | | |
| 50-80 lbs..... | 15.00@17.00 | 17.00@19.00 | 16.00@18.00 | 17.00@18.00 |
| 80-130 lbs..... | 17.00@18.00 | 18.00@20.00 | 18.00@20.00 | 17.00@19.00 |
| VEAL, Utility: | | | | |
| All weights..... | 14.00@15.00 | 15.00@18.00 | 15.00@17.00 | 16.00@17.00 |
| Fresh Lamb and Mutton: | | | | |
| LAMB, Choice: | | | | |
| 50-60 lbs..... | 19.50@20.50 | 19.50@20.50 | 19.00@20.00 | 19.00@20.00 |
| 40-45 lbs..... | 19.00@20.00 | 18.50@19.50 | 18.00@19.00 | 18.00@19.00 |
| 45-50 lbs..... | 18.00@19.00 | 17.50@18.50 | 17.00@18.00 | 17.00@18.00 |
| 50-60 lbs..... | 17.00@18.00 | 16.50@17.50 | 16.00@17.00 | 16.00@17.00 |
| LAMB, Good: | | | | |
| 30-40 lbs..... | 18.50@19.50 | 18.50@19.50 | 18.00@19.00 | 18.00@19.00 |
| 40-45 lbs..... | 18.00@19.00 | 17.50@18.50 | 17.00@18.00 | 17.00@18.00 |
| 45-50 lbs..... | 17.00@18.00 | 16.50@17.50 | 16.00@17.00 | 16.00@17.00 |
| 50-60 lbs..... | 16.00@17.00 | 15.50@16.50 | 15.00@16.00 | 15.00@16.00 |
| LAMB, Commercial: | | | | |
| All weights..... | 16.00@17.00 | 16.00@18.00 | 16.00@17.00 | 16.00@17.00 |
| LAMB, Utility: | | | | |
| All weights..... | 15.00@16.00 | 15.00@17.00 | 15.00@16.00 | 15.00@16.00 |
| MUTTON (Ewe), 70 lbs. down: | | | | |
| Good..... | 10.00@11.00 | 11.00@12.00 | 11.00@12.00 | 10.00@11.00 |
| Commercial..... | 9.00@10.00 | 10.00@11.00 | 10.00@11.00 | 9.00@10.00 |
| Utility..... | 8.50@9.00 | 8.50@10.00 | 8.50@10.00 | |
| Fresh Pork Cuts: | | | | |
| LOINS No. 1 (Bladeless Incl.): | | | | |
| 8-10 lbs..... | 26.00@27.50 | 27.00@28.00 | 26.00@27.00 | 26.50@27.50 |
| 10-12 lbs..... | 26.00@27.00 | 26.50@27.50 | 26.00@27.00 | 26.50@27.50 |
| 12-15 lbs..... | 24.50@25.50 | 25.50@26.50 | 25.00@26.00 | 25.50@26.00 |
| 16-22 lbs..... | 23.50@24.00 | | | |
| SHOULDER, Skinned, N. Y. Style: | | | | |
| 8-12 lbs..... | 25.50@26.50 | | 26.00@27.00 | |
| BUTTS, Boston Style: | | | | |
| 4-8 lbs..... | 29.00@30.00 | | 30.00@31.00 | 28.00@30.50 |
| SPARE RIBS: | | | | |
| Half sheets..... | 16.50@17.50 | | | |
| TRIMMINGS: | | | | |
| Regular..... | 20.00@20.50 | | | |

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers. All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

| | |
|--|----|
| Fresh steer tongues, untrimmed, per lb..... | 17 |
| Fresh steer tongues, l.c. trimmed, per lb..... | 30 |
| Sweetbreads, beef, per lb..... | 25 |
| Sweetbreads, veal, a pair..... | 60 |
| Beef kidneys, per lb..... | 11 |
| Mutton kidneys, each..... | 5 |
| Livers, beef, per lb..... | 20 |
| Oxtails, per lb..... | 18 |
| Beef hanging tenders, per lb..... | 30 |
| Lamb fries, a pair..... | 12 |

PURCHASE U. S. DEFENSE BONDS AND STAMPS

BEEF EXPORTS BANNED

MONTREAL.—Trade Minister J. A. MacKinnon has announced an order prohibiting export from Canada of dressed beef and veal, and other edible beef and veal products except under permit from the Canadian Trade and Commerce Department. The order, effective immediately, was drawn up to conserve supplies for Canadian requirements, Mr. MacKinnon said.

AMA Is Accepting Bids For New Lard Purchase

The Agricultural Marketing Administration admitted late this week it was accepting offers from packers for the purchase of large quantities of prime steam lard in tierces—350- and 360-lb. containers.

The lard will be used for lend-lease purposes, it was understood, since the bulk of products acquired by the AMA now goes to Allied nations.

Earlier lard purchases by the AMA have been made in 56-lb. export boxes, officials said. During the year ended March 15, the agency purchased a total of 451,000,000 lbs. of all types of lard at a cost of approximately \$50,000,000.

Agriculture officials said, however, that no information was available at present as to the amount of lard purchases contemplated under the new program.

Several purchases of meat and meat products have been made by the FSCC this week, and other purchases not previously reported are shown. The March 27 buying consisted of 17,832,840 lbs. of canned pork, 4,025,000 lbs. of cured pork products, 3,600,000 lbs. of Wiltshire sides, 1,551,600 lbs. of lard, 9,150,344 lbs. of lard, 165,000 lbs. of edible tallow, 855,000 lbs. of canned type "C" Army ration, and 72,824 bundles, 100 yards each, of hog casings.

Purchases on March 30 included 4,973,000 lbs. of cured pork products, 365,000 lbs. of fresh frozen pork loins, 5,950,072 lbs. of canned pork, 3,469,048 lbs. of lard, 75,000 lbs. of edible tallow and 8,565 bundles, 100-yds. each, of hog casings.

There was also a purchase of 1,370,000 lbs. of canned meats made on March 25 and on April 1, 601,200 lbs. of canned corned beef was bought.

WPB & OPA Orders

(Continued from page 19.)

the WPB division of industry operations to submit in detail all information called for on form PD-1a. The priorities section of the air conditioning and commercial refrigeration branch has been experiencing difficulty and long delay in attempting to appraise applications because of the sketchy information submitted. Officials say information in response to Questions 2, 3 and 7 on PD-1a has been particularly sketchy and has delayed decision on applications. Question 2, relating to the function of the equipment desired and the type of establishment in which it would be installed, is extremely important. Applicants must furnish information on whether the equipment would replace, repair or expand existing facilities.

WPB BRANCHES.—James S. Knowlson, director of industry operations, has

announced plans for establishment of 13 regional WPB offices. The existing 120 field offices will be allocated among the 13 regional offices for administrative purposes. Regional offices will be located at Chicago, Philadelphia, Detroit, Cleveland, Atlanta, Boston, Dallas, Denver, Kansas City, Minneapolis, New York, San Francisco and Seattle.

CLOSURES.—Use of tin plate andterne plate as closures for glass containers was brought under WPB control this week with the issuance of Conservation Order M-104. While the order applies primarily to bottle caps, home canning covers and closures for certain non-meat foods, etc., it prohibits the use of tin plate, terne plate or black plate in the manufacture of closures for glass containers of animal food, effective immediately.

CORRECTION.—It was erroneously reported in the March 14 issue of The National Provisioner that meat packers would qualify in Class II under the plan for rationing medium and heavy motor trucks and trailers. It appears, however, that as members of a food industry indirectly connected with the war effort, meat packers are rated in Class III rather than Class II.

PURCHASE U. S. DEFENSE BONDS AND STAMPS.

MULTIPLE PROFITS WITH NEVERFAIL

Users of the NEVERFAIL 4-Day Ham Cure tell us that sales and profits pile up like chain letters at the post-office. One housewife tells another about the luscious "Pre-seasoned" flavor... about the tender, juicy texture, the uniform mildness and the even, eye-catching pink color. Prove it to yourself! Write for a demonstration in your own plant.



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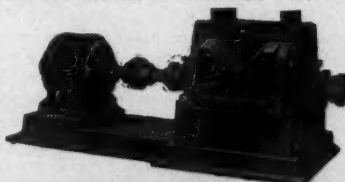
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Furnished in eight sizes from No. 15 with 18" discs and carrying 12 knives to No. 60 with 60" discs and carrying 36 knives. For detached drive or direct-connected. Used by packers in every large country to reduce fat, scrap, bones, cracklings, heads, offal, etc. at lowest operating cost and highest efficiency.

CAPACITIES UP TO
60,000 LBS. per hour!

No matter what your requirements, there's a DIAMOND hog installation to fill the bill. Capacity and economy are certain. ASK US for further information and price. ADDRESS INQUIRIES TO DEPT. NP4.



DIAMOND IRON WORKS INC.

Beef Bags

Beef intended for our armed forces certainly deserves the finest possible protection. For complete satisfaction, dependability and long-range economy, in BEEF BAGS, come to CAHN!

Fred C. Cahn
222 W. ADAMS ST., CHICAGO, ILLINOIS
Selling Agent: THE ADLER COMPANY, CINCINNATI

Tallow, Greases Continue Steady on Good Inquiry

NEW YORK, APRIL 1, 1942

TALLOW.—The position of the tallow market at New York was without change the past week. Producers found no trouble in moving the weekly make, with demand broad and general and consumers readily paying ceiling price levels. It was difficult to estimate the volume but this was indicated at a fair weekly average. The government has been buying tallow the past several weeks under the lend-lease program and during the past week has absorbed about 400,000 lbs., supposedly mainly edible tallow. At New York, edible was 10.21c; extra, 9.71½c; special 9.57½c.

At Liverpool the fixed tallow price was raised 6 pence to 25 shillings. This was the first price change in a year.

STEARINE.—A fair trade at the maximums was indicated at New York. Oleo was quoted at the ceiling (10.54c).

OLEO OIL.—A steady movement at firm prices to the bakery trade was reported in the market at New York. Extra was quoted at 12@12½c; prime, 11½@12c and lower grades, 11½@12c.

GREASE OIL.—Trade was quiet at New York but the market held firmly. No. 1 was quoted at 14½c; No. 2, 14½c; extra, 15½c; extra No. 1, 14½c; winter strained, 15½c; prime burning, 16c and prime inedible, 15½c.

NEATSFOOT OIL.—Demand was fair and the market firm. Extra 14½c; No. 1, 14½c; prime 15½c; pure 19½c.

GREASES.—While no great activity was apparent in the market for greases, indications were that producers are moving supplies fairly steadily at the maximum levels, with persistent good buying interest in the market by consumers. Firm tone in allied and competing oils and continued small volume of imported oils created a strong foundation under the grease market. Choice white was 9.71½c; yellow and house, 9.29½c and brown 9@9½c.

CHICAGO, APRIL 2, 1942

TALLOW.—The tallow market at Chicago continued strong this week, with trading very limited on account of the scarcity of offerings. Recent FSCC buying has been a factor in limiting offerings of edible tallow. On Monday, several scattered tanks of prime and special tallow were reported at ceiling; further trades took place Tuesday at same levels, Chicago and Cincinnati. The market continued in a strong position on Wednesday and Thursday; offerings were largely confined to stray tanks of tallow. Quotations were: Edible and fancy, 9.85½c; prime, 9.71½c; special, 9.43½c; No. 1 9.29½c.

STEARINE.—Stearine market at Chicago was again firm this week. Quotations on Thursday were 10½c for prime oleo and 9½@9½c for yellow.

OLEO OIL.—Oleo oil market remained firm at prices recently prevailing: extra, 13c and prime, 12½c.

NEATSFOOT OIL.—Quotations were: Extra neatsfoot oil, 14½c; No. 1, 14c; prime, 14½c; pure, 18½c, and cold test, 26c.

GREASE OIL.—Quotations were as follows: No. 1, 13½c; No. 2, 13½c; extra, 14½c; extra No. 1, 14c; extra winter strained, 14½c; prime burning, 15½c; prime inedible, 15c, and special No. 1, 13½c; acidless tallow oil, 13½c.

GREASES.—An extremely tight situation on white grease was one of the features of the Chicago grease market this week; in fact, offerings were very limited in all grades, although a broad inquiry developed toward the close of the week. The further upturn in hogs on Monday was a primary factor in limiting grease offerings. A couple of tanks of white grease were reported at midweek at ceiling price. Quotations on Thursday (ceiling prices) were: Choice white, 9.71½c; A-white, 9.57½c; B-white, 9.43½c; yellow, 9.15½c; brown, 8.74½c.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, April 2)

The by-products markets at Chicago this week appeared fairly well adjusted to the new ceiling prices on packing-house feeds announced early last week. A firm tendency continued throughout most of the list, while trading went on in only a moderate volume. Tone of the feed market, which was very strong at the new levels, was a stabilizing factor in various raw materials.

Blood

| | Unit |
|-----------------|---------|
| Ammonia | Per ton |
| Unground, loose | \$5.50 |

Digester Feed Tankage Materials

| | |
|------------------------------------|-------------|
| Unground, 11 to 12% ammonia, loose | \$5.40@5.50 |
| Unground, 6 to 10% choice quality | 5.75@5.85 |
| Liquid stick, tank cars | 2.50 |

Packhouse Feeds

| | Carlots, Per ton |
|--------------------------|------------------|
| 60% digester tankage | \$74.00 |
| 50% meat and bone scraps | 70.00 |
| Blood-meal | 58.00 |
| Special steam bone-meal | 50.00 |

Bone Meals (Fertilizer Grades)

| | Per ton |
|-----------------------|---------------|
| Steam, ground, 3 & 50 | \$35.00@37.50 |
| Steam, ground, 2 & 25 | 35.00@37.50 |

Fertilizer Materials

| | Per ton |
|---------------------------------|-------------|
| High grade tankage, ground | 4.25 |
| 10% 11% ammonia | \$ 4.25 |
| Bone tankage, unground, per ton | 30.00@31.50 |
| Hoof meal | 4.25@ 4.50 |

Dry Rendered Tankage

| | Per unit |
|------------------------------------|-------------|
| Hard pressed and expeller unground | |
| 45 to 52% protein (low test) | \$1.17@1.20 |
| 57 to 62% protein (high test) | 1.15 |

Gelatine and Glue Stocks

| | Per cwt. |
|------------------------------------|----------|
| Calf trimmings (limed) | \$1.00* |
| Hide trimmings (limed) | .90* |
| Sinews and pizzles (green, salted) | 1.00* |
| Cattle jaws, skulls and knuckles | \$40.00 |
| Pig skin scraps and trim, per lb. | 7@7½ |

* Denotes ceiling price, f.o.b., shipping point.

Bones and Hoofs

| | Per ton |
|--------------------------------------|---------------|
| Round shins, heavy | \$65.00@75.00 |
| Flat shins, heavy | 65.00 |
| light | 60.00@65.00 |
| Blades, buttocks, shoulders & thighs | 57.50@60.00 |
| Hoofs, white | 55.00@57.50 |
| Hoofs, house run, assorted | 37.50@40.00 |
| Junk bones | 30.00@31.00 |

Animal Hair

| | |
|------------------------------|-------------|
| Winter coil dried, per ton | \$ 60.00 |
| Summer coil dried, per ton | 40.00@42.50 |
| Winter processed, black, lb. | 8½@ 9 |
| Winter processed, gray, lb. | 8 @ 8½ |
| Cattle switches | 4 @ 4½ |

EVERY STOCKINETTE NEED

can be economically satisfied at WYNANTSKILL

You will find a larger selection of Ham, Beef, Sheep, Lamb, Bacon, Frank and Calf Bags at WYNANTSKILL, in a wider range of shapes, types and sizes. For prompt delivery of highest quality stockinettes, try WYNANTSKILL!

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COOKS QUICKLY,
EFFICIENTLY
OPERATES MORE EASILY
IS STURDILY BUILT

We invite your inquiries

The French Oil Mill
Machinery Company

Piqua

Ohio

Chicago adjusted packing last week. Throughout the week, the market went on a roller coaster. One of the factors that kept the market strong at the end of the week was the strong factor

Materials
\$5.40 @ 5.50
5.75 @ 5.85
2.50

| | |
|----------|---------|
| Carlota, | |
| Per ton | |
| | \$74.00 |
| | 70.00 |
| | 95.00 |
| | 50.00 |

Per ton
\$35.00@37.50
35.00@37.50

Per ton

4.25

30.00@31.00

4.25@ 4.50

Per unit
...\$1.17@1.2
... 1.1

| | |
|---------|---------|
| Per cwt | \$1.00 |
| | .90 |
| | 1.00 |
| Per to | \$40.00 |
| | 7@71 |

| | |
|---------------|-------|
| Per ton | |
| \$65.00@75.00 | 65.00 |
| 60.00@65.00 | 60.00 |
| 57.50@60.00 | |
| 55.00@57.50 | |
| 37.50@40.00 | |
| 30.00@31.00 | |

| | | |
|-------|---|-------|
| 40.00 | @ | 42.50 |
| 8 1/2 | @ | 9 |
| | | 8 |
| 4 | @ | 4 1/2 |

April 4, 1964

Bristles used for brushes must be pulled from the shoulder and spine immediately after scalding. No successful mechanical pulling method has been developed. Bristles are dried and sold uncleaned; possible yield of bristles per hog might run in the neighborhood of .03 lb.

| | |
|-------------------------------|--------|
| White domestic vegetable..... | 19 |
| White animal fat..... | 15 |
| Water churned pastry..... | 17 1/2 |
| Milk churned pastry..... | 18 1/2 |
| Vegetable type..... | 15 |

SOYBEAN OIL.—A moderate move-

| | |
|---|-----|
| Crude cotton seed oil, in tanks, f.o.b. | |
| Valley points, prompt..... | 12% |
| White deodorized, bbls., f.o.b. Chgo..... | 16% |
| Yellow, deodorized..... | 16% |
| Soap stock, 50% f.f.a., f.o.b. consuming | |
| points..... | 3% |
| Soybean oil, in tanks, f.o.b. mills..... | 11% |
| Corn oil, in tanks, f.o.b. mills..... | 12% |

Futures market transactions for the week at New York were:

Sales 3. contracts.

Sales 1, contract.

Sales 3, contracts

No sales

Sales 2, contracts.

(See later markets on page 42.)

NEW EQUIPMENT *and Supplies*

REMOTE VALVE CONTROL UNIT

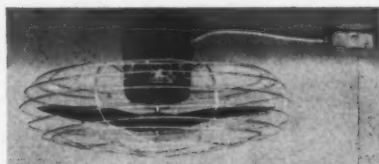
A unit for the manual control of remote valves, dampers and other pneumatically operated equipment has been placed on the market recently by the Foxboro Co., Foxboro, Mass. In appearance, the unit harmonizes with the rectangular case in which the company's recording and controlling instruments are now available. When flush mounted, its front surface is only $\frac{3}{16}$ in. from that of the instrument panel, and as its setting knob and pressure indicator are recessed there are no protruding parts.

The remote valve control is designed for dead-end service, and it is claimed it will hold pressures dependably within very narrow limits. The unit is also used in other applications, such as the setting of control points of distant instruments or the adjustment of positioning or pressure producing pistons located in inaccessible places. It is practical for operation over distances as great as 1,000 ft.

NEW AIR CIRCULATOR

Many cold storage rooms are troubled with moisture on walls and ceilings, making them insanitary and expensive to operate. Such conditions result in product spoilage.

A new air circulator has been developed for installation on the ceiling which is said to dry up the refrigerated room in a few hours, eliminating frost



and ice on the coils and dissipating odors. It is known as the Reco refrigerator circulator and it operates on a revolutionary new principle by forcing the air up. The air travels along the ceiling, down the walls and back up the center again, providing complete air circulation throughout the room.

The circulator takes cold, moist air from around the coils and intermixes it with the room air, equalizing the temperature between the coils and that of the air around product in storage. The circulator is furnished with a specially-designed 20-in. propeller and has a minimum height of 20 in. It has three speeds—1,650, 1,350 and 950 r.p.m.—and is regularly equipped with an a.c. motor to operate from any light socket.

The circulator is made by the Reynolds Electric Co., 2650 W. Congress st., Chicago.

NEW DESIGN

Remote control unit includes recesses for protection of pressure indicator and setting knob. Note absence of protruding parts.

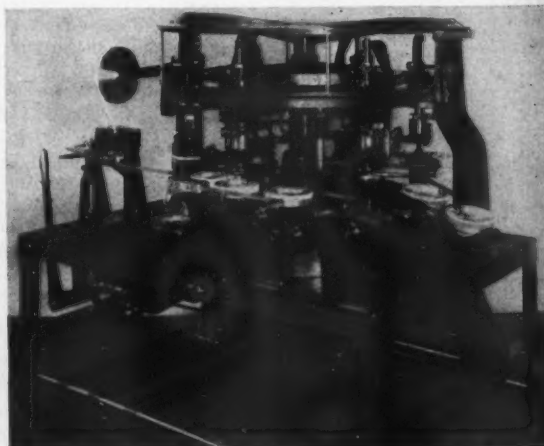


CONTAINER SEALER

Packers who put up considerable quantities of products in fiber cans, including brains, pork sausage, hamburger, etc., will be interested in a new automatic machine developed recently by the Minnesota Mining and Mfg. Co. St. Paul. The device, known as the Nifong automatic can sealer, is designed to apply Scotch tape to containers to seal seam between cap and container body. It has a capacity of 40 to 100 cans per minute, depending on the size of can. The tight seal of Scotch tape has been

SEALS 40 TO 100 CANS PER MINUTE

Automatic machine for applying Scotch tape to the seam between cap and body of tin and fiber containers. It is of interest to packers who put up substantial quantities of such product as pork sausage, hamburger and brains in fiber cans. The tight seal afforded is said to prevent moisture loss and guard against deteriorating elements.



effective, it is claimed, in preventing moisture loss and protecting contents against outside deteriorating elements. The container sealer is illustrated at the bottom of the page.

FLUORESCENT LUMINAIRE

A new commercial luminaire, designed particularly for semi-direct or direct lighting for stores, offices and other commercial illumination, is announced by the Cleveland lighting division of the Westinghouse Electric & Mfg. Co. It is known as Luminaire CL-110 and three types are available—continuous row ceiling or surface mounted, individual ceiling or surface mounted and suspension mounted.

The fixture is constructed of steel and body is shaped with decorative die-cast ends. A semi-cylindrical section of fluted Alvax glass, supported by the hinged frame, diffuses the light and has extremely high transmission qualities. This glass, although translucent, possesses sufficient capacity to conceal the functional parts of the unit.

Lamp starter is enclosed in a metal container with bayonet contacts and is equipped with a condenser to minimize radio interference. Two-lamp ballast with internal compensators minimizes cyclic flicker and assures satisfactory lamp life. Both single or two-lamp ballasts provide high power factor of over 90 per cent.

Units are completely wired except for line leads, which are furnished for line connections to the suspension types. All exposed metal parts are finished with a baked-on silver gray enamel and clear top coatings for suspension units and baked-on white enamel for surface mounting units.

Where the Pinch May Come

BY THE time slaughter reaches its peak next fall and winter, packers will undoubtedly find that the supply of unskilled and skilled packinghouse labor has become pretty thin. There is no need for great alarm, but it must be recognized that increasing numbers of workers will be siphoned off during the coming months by:

- 1) Military service, either draft or voluntary;
- 2) Transfer to other industries, primarily those engaged in direct war production.

While the current situation varies considerably from locality to locality and from plant to plant, some packers report they are already having considerable difficulty in obtaining pork and beef butchers and beef floorers. Others say they have lost some laborers, but have been able to replace them with unskilled workmen without great difficulty. Some processors are already taking a "stitch in time" by intensifying training work, backing up their key workers with understudies and hiring or making plans to hire more women employees.

One idea which is sometimes found among packers is that the war industries' worst drain on the labor supply is over; this is wrong, as new and converted plants which will go into production this year will require millions of workers in addition to those now temporarily unemployed because of plant conversion. It is also a mistake to believe that packinghouse employees will be ineligible for work in war plants because they are unskilled or semiskilled; many workers in these classes will be put to some use because the war production job must

be done and there are none too many hands to do it. Here are a few suggestions for packers who wish to avoid labor shortages in 1942 and 1943:

- 1) Have the foremen keep a special watch for intelligent employees who can be trained for more skilled jobs; let them understudy in advance.
- 2) If an essential key worker is called in the draft, ask the local draft board for his deferment. This is not unpatriotic if the employee's absence hampers the production of meat for the armed forces or civilians.
- 3) Try, within limitations, to persuade valuable employees to stay with the firm when they are inclined to try a pasture that "looks greener."
- 4) Cut down the layoffs if at all possible. The employee who formerly waited around until work at the plant picked up may not do so in 1942 and 1943.
- 5) Encourage home study or plant educational work which will make it possible to shift employees from job to job without lengthy training.
- 6) Study the possibility of employing more women. They cannot be used in all plant departments, but are very useful workers in some jobs. If you have never employed women in your plant, find out how they are being used by competitors.
- 7) Maintain a complete record of employees' experience and capabilities in the personnel office. With this information the supervisor can shift his men more intelligently when vacancies occur.
- 8) Use state and federal employment offices to obtain the kind of employees you need.

ONE MORE SUGGESTION— MR. PORK PACKER

SPEED UP PRODUCTION
... make every minute and every man count ... by using Brisgo, the quick, modern method of dehairing hogs.



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MEM-99

HIDES AND SKINS

Packer hides continue active with week's production moved at ceiling prices—New York March hides cleared same basis.

Chicago

PACKER HIDES.—There is no apparent change in the packer hide market beyond the fact that each week the market seems to grow a little tighter, and this condition will probably be more noticeable when seasonal quality begins to show more improvement in a few weeks and demand shows the usual seasonal broadening.

One packer moved about a week's production of hides early mid-week, and the other packers followed shortly thereafter, with ceiling prices paid for all selections, as listed in the adjoining table. Trade estimates run around 100,000 hides for the week, including private bookings, there being no incentive for packers to withhold offerings of the early spring take-off, since the later hides will be of more desirable quality. Packers are generally thought to be closely sold up on all descriptions, a very unusual condition for this season of the year.

A couple of the larger outside packers were credited with selling hides at the end of last week at ceiling prices.

The New York packers are generally thought to have moved their unsold holdings of March take-off this week, while quiet trading recently has probably disposed of a great part of the March production on the Pacific Coast.

OUTSIDE SMALL PACKER.—Buyers have been combing the market for offerings of outside small packer hides at ceiling price of 15½¢, selected, trimmed, for native steers and cows, and brands at 14½¢, f.o.b. shipping points; hides sold on a flat basis move at ½¢ less. March take-off is well sold up, and there have possibly been some sales of April take-off, although sellers are slow to offer out April hides this early.

PACIFIC COAST.—While the Pacific Coast market has been outwardly quiet, most of the March production is generally thought to have been sold quietly, as bids have been in the market steadily at ceiling price of 13½¢, flat, trimmed, for steers and cows, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.—Further trading was reported late last week in the South American market at unchanged price levels and the total volume for the week was estimated around 70,000 hides, including Brazilian take-off. Early this week, 2,600 La-

Blanca light steers sold steady, at the price at which the DSC has been issuing trading permits. Last sales of Argentine frigorifico standard steers were at 106 pesos, equal to about 16¼¢ @ 16¼¢, c.i.f. New York. There has been little news from this market late this week, as is usual during the pre-Easter holidays.

COUNTRY HIDES.—Demand in recent months has been sufficiently active for country hides to keep practically all trading on an all-weight basis. There is a keen demand for any country all-weights running under 47-48 lb. avge. at full maximum price of 14¢ flat for untrimmed, or 15¢ flat for trimmed hides; buyers generally have refused to pay these prices for heavier average stock, over 48 lb. avge., but an occasional car is reported moving that basis and there has not been any accumulation of hides during the late winter to cause sellers to weaken in their ideas. Heavy steers and cows are usually not wanted and quoted around 13½¢, flat, trimmed, in a nominal way, although some claim it would be difficult to find offerings that basis. Trimmed buff weights are quotable at 15¢, flat, and trimmed extremes at 15¢ flat or 15½¢ selected, without offerings of either. Bulls range around 9½¢ flat untrimmed to 10@10½¢ trimmed. Glues are listed 11½¢@12¢, flat, trimmed; all-weight branded hides quoted 13½¢, flat.

CALFSKINS.—Some further action has been awaited on packer calfskins; ceiling prices are bid, or 27¢ for heavies

The BLISS BOX STITCHER

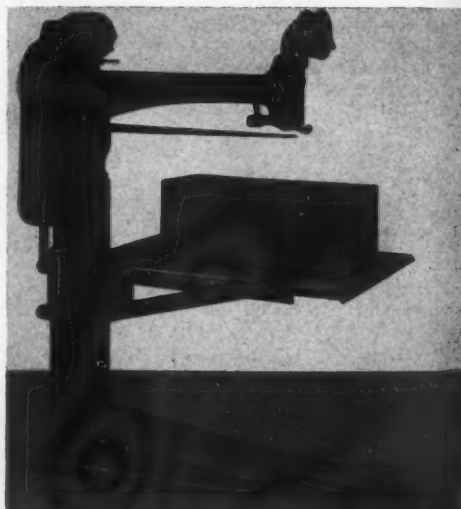
*These are the Wire Stitching Machines Most Widely Used
by Packers for Assembling and Sealing Their Millions of BLISS Boxes*



Sturdily built and equipped with the Bliss Heavy Duty Stitcher Head, these stitchers are recognized throughout the Packing Industry for their high operating speeds, convenience of operation, and durability—the most practical and economical machines for stitching the heavy solid fibre board used in Bliss Boxes.

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The BLISS TOP STITCHER



DEXTER FOLDER COMPANY

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Boston, 185 Summer St.

Dallas, J. F. Carter
5241 Bonita Ave.

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and 23½¢ for lights under 9½ lbs. One packer disposed of March production some weeks back, and another moved some early March closed packs shortly thereafter.

A couple cars of Chgo. city calfskins moved at early mid-week at the ceiling levels, 20½¢ for 8/10 lb. and 23¢ for 10/15 lb.; demand continues far in excess of supply, with outside cities moving at the same prices. Country calfskins are quotable at 16¢, flat, for 10 lb. and down, and 18¢ for 10/15 lb., f.o.b. shipping point. Light calf and deacons are firm at \$1.43, on a selected basis.

KIPSKINS.—At the close of last week, one packer moved four or five cars of March kipskins at ceiling prices, 15-30 lb. natives at 20¢, and brands at 17½¢; another packer had moved March kips earlier. There is a good demand this basis, although there has been no trading reported as yet in March kips by the other two packers.

Chgo. city kipskins are quotable at maximum price of 18¢ for 15-30 lb. natives and 17¢ for brands, with outside cities salable at same prices, and market kept sold up. Country kips are quotable at 16¢, flat, f.o.b. shipping point.

Packer regular slunks last sold at ceiling price of \$1.10, flat; hairless are quotable at 55¢, flat, last paid.

HORSEHIDES.—The market is called firm on horsehides, with a good part of

the trade confined to tanners working on Government orders, which limits paying levels in most instances. City renderers, with manes and tails, are moving at \$7.25@7.40, selected, f.o.b. nearby sections, with an occasional sale reported at \$7.50 for choice lot. Trimmed renderers range around \$7.00 @7.15, del'd Chgo.; mixed city and country lots \$6.50@6.60, Chgo.

SHEEPSKINS.—Dry pelts have been moving at 25@26¢ per lb., del'd Chgo., for full wools. Packer shearlings are called strong, with buyers usually bidding \$2.00, \$1.75 and 80¢ for the three grades; however, sales were reported to have been made late this week at \$2.25 for No. 1's, \$2.00 for No. 2's, and 80¢ @85¢ for No. 3's. While this has not yet been confirmed, and buyers continue to bid previous prices, the recent attempts to stimulate the production of No. 2 shearlings lend credence to the report. The market is not well defined on pickled skins; some houses quote around \$8.00@8.25 per doz. in a nominal way, with sales reported in other quarters at \$8.50 per doz. packer March production. The market continues firm to strong on wool pelts and quoted around \$4.00 per cwt. liveweight basis for mid-west packer pelts of current production; some trading on bids is scheduled for next week and sellers talk up to \$4.15@4.25 per cwt. Outside small packer pelts quoted \$3.25@3.50 each for sizeable lots of the best March production.

New York

PACKER HIDES.—The New York packers were credited with moving the remainder of their March production of hides at ceiling prices, native steers at 15½¢, butt branded steers 14½¢, Colordados, 14¢, native cows 15½¢, and native bulls 12¢.

CALFSKINS.—One packer sold a fair quantity of calfskins and there was probably trading in other quarters; demand is far in excess of supply. Collectors have been moving skins as fast as accumulated, with ceiling prices paid. Collector 3-4's are quotable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are quotable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 28, 1942, were 5,593,000 lbs.; previous week 7,972,000 lbs.; same week last year 6,153,000 lbs.; Jan. 1 to date, 75,358,000 lbs.; corresponding period in 1941 receipts were 67,853,000.

Shipments of hides from Chicago for week ended March 28, 1942, were 7,081,000 lbs.; previous week 7,403,000 lbs.; same week last year, 6,222,000 lbs.; Jan. 1 to date, 73,906,000 lbs.; same period last year, 65,303,000 lbs.

Famous Marks of Famous Papers



Nearly five centuries after the first paper marks, paper makers began to use portraits of famous characters to identify paper. The mark of King Friedrich, shown at left, is representative of many used around the middle of the 18th century.



• The seal which identifies West Carrollton Genuine Vegetable Parchment has gained a high place among notable trademarks. First, because this vegetable parchment wrapper is odorless, grease-resistant, boil-proof, and strong even when wet. Second, because

of remarkable uniformity maintained month after month—year after year.

WEST CARROLLTON PARCHMENT CO.

West Carrollton, Ohio

stant Sta.
ns Place

All-America Awards

(Continued from page 12.)

tures. Printed in multicolor, it possesses great display value at moderate cost. In addition, the package permits no appreciable loss in weight of contents during the normal plant storage period.

Moisture-retention properties of the casing make it possible for the meat to remain flavorful and fresh indefinitely under proper refrigeration, it is stated. Exhaustive shipping and storage tests have demonstrated that it is impossible to produce slime on the Mil-O-Seal casing, regardless of the length of time it is kept. Products thus packaged are said to keep their original color indefinitely because no oxidation is possible in the air-tight wrap.

SWIFT LABOR CONTRACTS

Two labor unions have been notified of Swift & Company's willingness to negotiate a uniform labor contract with each, covering meat packing plants at which locals of these unions are the recognized bargaining agencies, according to a statement by John E. Wilson, general superintendent of the company. The unions are Packinghouse Workers Organizing Committee (CIO), representing six plants and the International Brotherhood of Swift Employees, representing nine plants.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended March 28, 1942:

| | Week Mar. 28 | Previous week | Same week '41 |
|-------------------|-----------------|------------------|------------------|
| Cured meats, lbs. | 24,698,000 | 24,906,000 | 18,499,000 |
| Fresh meats, lbs. | 67,642,000 | 66,500,000 | 63,338,000 |
| Lard, lbs. | 9,074,000 | 8,482,000 | 8,348,000 |

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Demand continued active for practically the entire provision list with offerings of green hams of all descriptions very scarce and demand far in excess of supply. Hogs were firm to higher again and at new high levels in years. There was no trading in lard futures because of the holiday.

Cottonseed Oil

No trading. Holiday.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended Mar. 26:

| | Cattle | Calves | Hogs |
|--------------------------|--------|--------|-------|
| Week ended March 26..... | 1,004 | 119 | 7,636 |
| Last week..... | 1,530 | 154 | 8,250 |
| Last year..... | 1,641 | 216 | 5,927 |

EASTERN FERTILIZER MARKETS

New York, April 1, 1942

Trading was resumed this week in cracklings at \$1.07½ per unit, but some sellers were holding for \$1.10 per unit. Feeding tankage sold at \$5.25 and 10c f.o.b. eastern shipping points. No trading was reported in dried blood and the market was considered mostly nominal.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended April 3, 1942:

| PACKER HIDES | | | |
|---------------------------|-----------------------|---------------|--------------------|
| | Week ended April 3 | Prev. week | Cor. week, 1941 |
| Hvy. nat. str. | @15½ | @15½ | 13½@14 |
| Hvy. Tex. str. | @14½ | @14½ | @13 |
| Hvy. butt. brnd'd str. | @14½ | @14½ | @13 |
| Hvy. Col. str. | @14 | @14 | @12½ |
| Ex-light Tex. str. | @15 | @15 | @14 |
| Brnd'd cows. | @14½ | @14½ | @13½ |
| Hvy. nat. cows. | @15½ | @15½ | 12½@13 |
| Lt. nat. cows. | @15½ | @15½ | 14@14½ |
| Nat. bulls. | @12 | @12 | @10 |
| Brnd'd bulls. | @11 | @11 | @9 |
| Calveskins | 23½@27 | 23½@27 | 24@28½ |
| Kips, nat. | @20 | @20 | @20 |
| Kips, brnd'd. | @17½ | @17½ | 15@15½ |
| Slunks, reg. | @1.10 | @1.10 | @85 |
| Slunks, hrls. | @55 | @55 | @60 |

CITY AND OUTSIDE SMALL PACKERS

| | | | |
|---------------|--------|--------|---------|
| Nat. all-wts. | @15½ | @15½ | 13@14 |
| Branded | @14½ | @14½ | 12½@13½ |
| Nat. bulls. | @12 | @12 | 8½@9 |
| Calveskins | 20½@23 | 20½@23 | 22½@25 |
| Kips | @18 | @18 | 18@18½ |
| Slunks, reg. | @1.10 | @1.10 | 75@80 |
| Slunks, hrls. | @55 | @55 | 50@55 |

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES

| | | | |
|-------------|-----------|-----------|-----------|
| Hvy. steers | @13½ | @13½ | 9@9½ |
| Hvy. cows | @13½ | @13½ | @9½ |
| Buffs | @15 | @15 | 12½@12½ |
| Extremes | @15 | @15 | 13½@13½ |
| Bulls | 9½@10 | 9½@10 | 6½@7 |
| Calveskins | @16 | @16 | @16½ |
| Kipskins | @18 | @18 | 13½@14 |
| Horsehides | 6.50@7.50 | 6.50@7.50 | 5.50@6.50 |

All country hides and skins quoted on flat basis.

SHEEPSKINS

| | | | |
|----------------|-------|-------|--------|
| Pkr. shearings | @2.25 | @2.00 | @1.75 |
| Dry pelts | 25@26 | 25@26 | 22@23½ |

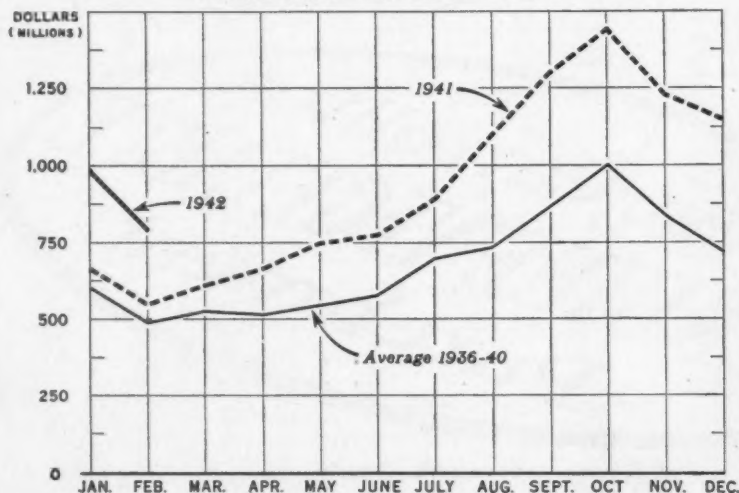
CANADIAN MEAT EXPORTS

MONTREAL—Canadian exports of bacon and ham during February totaled 31,517,300 lbs., a drop of 50 per cent compared with February of last year. Trends in shipments of other meats in February, were widely mixed; beef was up 607 per cent; mutton and lamb soared 341.7 per cent and canned meats were up 333.9 per cent, while pork was down 43.4 per cent and lard dropped 48.1 per cent.

Decrease in bacon exports in February is particularly interesting in view of the announcement that heavier Wiltshire sides from grade B-3 carcasses are to be purchased for export, with resultant higher prices for these particular carcasses.

While no official explanation of the February export drop is given, it is understood this may be due to shipping difficulties as well as other considerations. In this connection, the record shows that exports in the three preceding months were far above the average of the preceding year. January shipments were, in fact, at the third highest level for any month in recent years. The February decline from the year ago comparison is accentuated by the fact that during February, 1941, exports set a peak.

CASH INCOME FROM FARM MARKETINGS, UNITED STATES.
AVERAGE 1936-40, AND 1941-42



An advance of 35 per cent in prices received by producers from February to October last year was the principal factor in the sharp rise in farm income during that period. While it is probable that cash income from farm marketings will increase more than usual from February to October this year, it is not likely that the rise will be as sharp as last year. (Bureau of Agricultural Economics.)

Personalities and Events

(Continued from page 21.)

John C. Conway, 86, one-time owner of J. M. Trimble & Son, Buffalo, N. Y., wholesale provision firm, died in Buffalo General hospital on March 21. He had left the provision business later to enter the electric utility field.

Walter A. Bowe, Carrier Corp., Harry W. Bullard, American Can Co., C. C. Conner, Aluminum Co. of America, William A. Hart, E. I. du Pont de Nemours & Co., Theodore Marvin, Hercules Powder Co., and E. A. Throckmorton, Container Corp. of America, have been named members of the trade and industrial publications committee of the Association of National Advertisers, Inc.

The Hamburg Casing Co., Inc., has purchased the five-story brick building at 368 Pearl Street, New York City, and completed plans for extensive reconditioning and remodeling that will make it one of the most modern casing plants in the East. With these increased facilities, the company will be in a position to serve the sausage manufacturing industry more adequately with its casing requirements. Officers are Sol J. Lupoff, president, and Benjamin Lupoff, vice president. Effective April 1, the company announced that it will have associated with it, David Hight. Mr. Hight recently resigned from Mongolia Importing Co., where he had been sales manager for the past ten years.

A. W. Doell, dairy department, Swift & Company, Chicago, spent a few days in New York during the past week.

The Wilmington Provision Co., Wilmington, Del., was one of the 31 industrial firms in the inter-plant safety contest of the Delaware Safety Council reporting no accidents in January this year. J. E. Rhoads & Sons Co., leather firm, was also among the accident-free plants.

Paul L. Ford, assistant superintendent of the S. St. Joseph, Mo., plant of Armour and Company, is to be transferred to the company's Kansas City plant, effective April 6, where he will hold a similar position, it was announced on March 21. Mr. Ford entered the company's employ in the curing cellars in 1933, was transferred to the superintendent's office in 1937 and placed in charge of beef cutting late in 1940.

Fulton Beef & Provision Co. has been established to deal in wholesale meats at 511 Newark st., Hoboken, N. J., by Harry, Sam, Abraham and Simon Brenner.

A. J. Edmundson, supervisor of the Krey Packing Co., St. Louis, Mo., was host to Houston, Tex., grocers recently at a showing of Krey meat products at the Rice hotel. Carl Dyson and Guy Francis, both well known to the city's meat trade, will act as the company's representatives in Houston. The company is entering the Houston market and plans to open an office there soon, according to Mr. Edmundson.

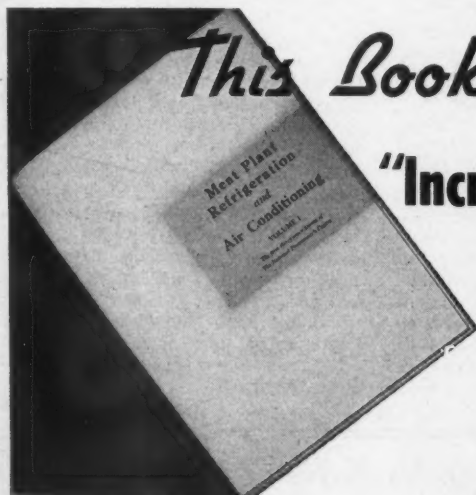
USED CARTONS SALVAGED

Packers who receive and send out large numbers of cartons will be interested in a conservation idea developed by B. F. Goodrich Co. When the necessity for conserving paper in all forms, and especially box-board and paper-board, became apparent last year, the company set up a special department for renovating cartons which had been used, and were capable of re-use.

A total of more than 34,000 of these have now been handled by the department, and at an average of 2 lbs. each a total of 80,000 lbs. of box-board has been saved, according to F. C. Hammond, chief package engineer of the company. Under previous practices, not only in this company but generally throughout industry, these cartons would have been classified as scrap and sold as such.

During the first three months of the department's operation, August to October last year, a total of 15,627 cartons was sorted, reconditioned and placed into stock for use again. In November-December another 10,000 were salvaged and in January 5,717, while the number in February dropped to 2,661.

One of the operations in making cartons ready for re-use is stripping off all sealing tape, labels and blanking out all stenciling from the carton so as to eliminate all difficulty in resealing and marking. In addition to these steps a program of instruction has been set up.



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"We forwarded one booklet to each of our branches and we have since had a reply from the manager at each branch stating that, in company with his engineer, they are going through the different lessons and already have learned sufficient to improve the efficiency of their refrigeration equipment, and at the same time to reduce the operating expense . . ."

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The National Provisioner—April 4, 1942

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LIVESTOCK MARKETS *Weekly Review*

Rising Steer Prices Cause Ceiling Talk

SHARP advances in live cattle prices this week brought out predictions of ceiling prices for beef or cattle in the future unless the market settles down a little. In four weeks of trading the top on choice beef cattle has moved up \$1.25 per cwt., so that a high of \$16.25 was paid on Wednesday this week. This was within 40c of the best April price for steers in over a score of years.

The feature of the market in recent weeks has been the steady advance in long-fed steers, though some of the buying power has been held back by the Lenten season and numerous Jewish holidays. Even this restraining influence was lifted this week, for most of the cattle bought will not be ready for sale until after Easter. If this buying was any indication, the trade is preparing to move on a somewhat higher level.

Upturn Is General

Medium and short-fed steers have not advanced as sharply as real topky kinds, but still have pushed ahead to higher levels. The upturn has been general enough so that average cost of steers to packers at Chicago this week was up to \$13.15, compared with only \$12.50 a month earlier.

Other branches of the cattle market have followed the advance this week, with canner and cutter cows almost as much a feature as steers. Strong-weight cutter cows sold over the \$9.00 mark at midweek to establish a new all-time high for this season. Supplies were light at all points and some buying orders went unfilled. The most recent advance on live cutters followed a request by the government for informal

bids on quantities of canned corned beef, canned corned ham, canned meat and vegetable hash and meat and vegetable stew. Much of the meat going into these products comes from the lower grades of beef animals.

Both the average steer price and the top are closer to the all-time high marks, made immediately after the last war, than were live hogs just previous to the time when ceilings were placed on pork products. The top steer price this week was \$5.25 under the all-time high made late in 1919, while the average at \$13.15 was only \$3.30 under the highest monthly average of \$16.45, established in the same year.

Wickard Says Livestock Prospects Are Favorable

Commenting on the March 24 report of the crop reporting board on prospective plantings for 1942, Secretary of Agriculture Claude R. Wickard stated last weekend that hog slaughter in the last half of the marketing year (which ends October 1) is expected to run 15 to 20 per cent over last year. He noted that thus far hog kill is only slightly above 1941, but said that the goal for the entire year is 14 per cent over last year.

Slaughter of cattle and calves is expected to show a marked increase this year, even though the number on farms and ranches may also increase.

As to feed grains, the Secretary said that intentions indicate a total acreage well in line with the Department of Agriculture goals on suggested acreage. The indicated increase of 21 per cent in barley acreage offsets the indication of a gain of only 5 per cent in corn acreage instead of the 8 per cent requested.

Early Signs Indicate Poor Spring Pig Crop

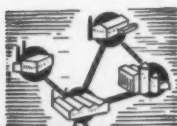
First reports on the spring pig crop from the Mississippi river eastward reveal that some litters have been very unsatisfactory. The real farrowing season is now only a few weeks away, but if present farrowings are any indication of the quality of the balance of the crop, the pig season will be much poorer than a year ago.

Most complaints have been of small litters, while others report heavy death loss from some undetermined cause. It has been suggested by many farmers that feeding rations may have been too high in proteins, but others claim that feeding is not the cause of the poor litters. Both sows and gilts have produced the poor crops this season to date, and, as one farmer put it, "it looks like 'sabotage' on the part of all fall bred females."

Farrowing Late

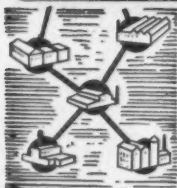
Indications are that the bulk of spring pigs will come just a little later than usual in most sections of the Corn Belt. Late April and May pigs will be popular on farms which had most of their hog crop growing by that time in 1941. The later farrowing season is blamed on the poor weather last fall; farmers were late gathering crops and delayed breeding until work was completed.

Although most of the early pig reports have been poor, the favorable price level of the hog market will no doubt aid in offsetting these death losses later in the season. Sows which failed to produce good litters are being sold and replaced with new ones which are being bred immediately. Sizeable breedings of sows now would bring a significant increase in summer pigs again this year.



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LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during February, bought at stockyards and direct, is reported by the U. S. Department of Agriculture, Agricultural Marketing Administration, as follows:

| | Feb. 1942 Per- cent | Jan. 1942 Per- cent | Feb. 1941 Per- cent |
|-------------------------|------------------------------|------------------------------|------------------------------|
| Cattle— | | | |
| Stockyards | 76.84 | 77.52 | 74.60 |
| Other | 23.16 | 22.48 | 25.40 |
| Calves— | | | |
| Stockyards | 59.32 | 62.25 | 60.58 |
| Other | 40.68 | 37.75 | 39.42 |
| Hogs— | | | |
| Stockyards | 44.23 | 43.98 | 46.88 |
| Other | 55.77 | 56.02 | 53.12 |
| Sheep and Lambs— | | | |
| Stockyards | 59.60 | 59.19 | 57.17 |
| Other | 40.40 | 40.81 | 42.83 |

LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in February:

| | Feb. 1942 | Jan. 1942 | Feb. 1941 |
|----------------------------------|--------------|--------------|--------------|
| Average cost per 100 lbs. | | | |
| Cattle | \$10.17 | \$10.14 | \$ 8.78 |
| Steers* | 11.91 | 11.66 | 10.41 |
| Calves | 11.70 | 11.63 | 10.38 |
| Hogs | 12.38 | 11.13 | 7.61 |
| Sheep and lambs | 11.35 | 11.42 | 10.02 |
| Average yields (per cent) | | | |
| Cattle | 54.60 | 54.24 | 54.67 |
| Calves | 56.35 | 55.52 | 56.05 |
| Hogs | 75.68 | 75.56 | 75.55 |
| Sheep and lambs | 45.93 | 45.70 | 46.39 |
| Average live weight lbs. | | | |
| Cattle | 977.07 | 977.87 | 951.68 |
| Steers* | 1,013.05 | 1,025.39 | 987.86 |
| Calves | 183.82 | 185.55 | 186.47 |
| Hogs | 237.03 | 239.79 | 237.72 |
| Sheep and lambs | 95.74 | 93.57 | 94.45 |

*Also included in "cattle" data.

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during February:

| | Feb. 1942 Per- cent | Jan. 1942 Per- cent | Feb. 1941 Per- cent |
|-------------------------|------------------------------|------------------------------|------------------------------|
| Cattle— | | | |
| Steers | 51.17 | 49.52 | 48.74 |
| Cows and heifers | 45.96 | 47.14 | 47.73 |
| Bulls and stags | 3.47 | 3.34 | 3.53 |
| Hogs— | | | |
| Sows | 45.57 | 45.56 | 46.43 |
| Barrows | 53.68 | 53.98 | 52.89 |
| Stags and boars | .75 | .46 | .68 |
| Sheep and lambs— | | | |
| Lambs and wags | 94.12 | 93.68 | 94.61 |
| Sheep | 5.88 | 6.32 | 5.39 |

CALIF. LAMB SITUATION

No moisture was received in the principal early lamb-producing areas in California last week. Trade interests believed that in most San Joaquin valley points, lambs had attained their maximum condition. It appears now that the movement of lambs from west side San Joaquin valley points will be completed earlier than during the past three years, and the percentage of feeder lambs a good deal higher. There was little change during the week in rates paid for lambs for early delivery.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, April 2, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

| Hogs (soft & oily not quoted): | CHICAGO | NAT. STK. YDS. | OMAHA | KANS. CITY | ST. PAUL |
|--|---------------|----------------|-------------|---------------|---------------|
| BARROWS & GILTS: | | | | | |
| Good and choice: | | | | | |
| 120-140 lbs. | \$12.00@12.85 | \$11.25@12.35 | | | \$12.25@13.00 |
| 140-160 lbs. | 12.50@13.40 | 12.25@13.10 | | \$12.90@13.40 | 12.75@13.65 |
| 160-180 lbs. | 13.50@13.75 | 13.00@13.70 | 13.00@13.65 | 13.50@13.80 | 13.40@13.75 |
| 180-200 lbs. | 13.90@13.90 | 13.55@13.75 | 13.50@13.75 | 13.70@13.85 | 13.85@13.75 |
| 200-220 lbs. | 13.75@13.95 | 13.70@13.75 | 13.65@13.75 | 13.75@13.85 | 13.65@13.75 |
| 220-240 lbs. | 13.80@14.00 | 13.70@13.75 | 13.60@13.85 | 13.75@13.85 | 13.65@13.75 |
| 240-270 lbs. | 13.80@13.95 | 13.65@13.75 | 13.60@13.75 | 13.70@13.85 | 13.65@13.75 |
| 270-300 lbs. | 13.80@13.90 | 13.45@13.70 | 13.50@13.75 | 13.65@13.80 | 13.65@13.75 |
| 300-330 lbs. | 13.80@13.90 | 13.45@13.65 | 13.50@13.65 | 13.60@13.75 | 13.65@13.75 |
| 330-360 lbs. | 13.80@13.90 | 13.35@13.50 | 13.50@13.60 | 13.55@13.65 | 13.60@13.75 |
| Medium: | | | | | |
| 160-220 lbs. | 12.50@13.75 | 12.50@13.55 | 12.50@13.50 | 13.10@13.70 | 13.00@13.65 |
| SOWS: | | | | | |
| Good and choice: | | | | | |
| 270-300 lbs. | 12.65@13.75 | 13.30@13.40 | 13.40@13.50 | 13.35@13.50 | 13.50 only |
| 300-330 lbs. | 13.00@13.70 | 13.30@13.40 | 13.40@13.50 | 13.35@13.50 | 13.50 only |
| 330-360 lbs. | 13.55@13.65 | 13.25@13.40 | 13.40@13.50 | 13.30@13.45 | 13.50 only |
| 360-400 lbs. | 13.50@13.60 | 13.15@13.35 | 13.35@13.45 | 13.25@13.40 | 13.50 only |
| Good: | | | | | |
| 400-450 lbs. | 13.40@13.55 | 13.05@13.30 | 13.35@13.40 | 13.20@13.35 | 13.50 only |
| 450-500 lbs. | 13.35@13.50 | 12.90@13.15 | 13.25@13.40 | 13.10@13.25 | 13.50 only |
| Medium: | | | | | |
| 250-500 lbs. | 12.75@13.25 | 12.65@13.15 | 13.00@13.35 | 13.00@13.40 | 13.00@13.50 |
| PIGS (Slaughter): | | | | | |
| Medium & good, 90-120 lbs. | 11.25@12.50 | 10.15@11.35 | | | 12.00@12.50 |
| Slaughter Cattle, Vealers and Calves: | | | | | |
| STEERS, choice: | | | | | |
| 750-900 lbs. | 15.00@16.25 | 13.75@14.75 | 13.75@15.50 | 14.00@15.25 | 13.50@14.75 |
| 900-1100 lbs. | 15.00@16.25 | 13.75@14.75 | 13.75@15.75 | 14.00@15.25 | 13.50@14.75 |
| 1100-1300 lbs. | 15.00@16.25 | 13.75@14.75 | 13.75@15.75 | 14.00@15.25 | 13.50@14.75 |
| 1300-1500 lbs. | 15.00@16.25 | 13.75@14.75 | 13.75@15.75 | 14.00@15.25 | 13.25@14.50 |
| STEERS, good: | | | | | |
| 750-900 lbs. | 12.75@15.00 | 12.00@13.75 | 12.00@13.75 | 12.25@14.00 | 11.75@13.50 |
| 900-1100 lbs. | 12.75@15.00 | 12.00@13.75 | 12.25@13.75 | 12.25@14.00 | 11.75@13.50 |
| 1100-1300 lbs. | 12.75@15.00 | 12.00@13.75 | 12.25@13.75 | 12.25@14.00 | 11.75@13.50 |
| 1300-1500 lbs. | 12.75@15.00 | 12.00@13.75 | 12.25@13.75 | 12.25@14.00 | 11.50@13.50 |
| STEERS, medium: | | | | | |
| 750-1100 lbs. | 10.25@12.75 | 10.50@12.00 | 10.50@12.25 | 10.50@12.25 | 10.00@11.75 |
| 1100-1300 lbs. | 10.50@12.75 | 10.50@12.00 | 10.50@12.25 | 10.75@12.25 | 10.00@11.75 |
| STEERS, common: | | | | | |
| 750-1100 lbs. | 9.50@10.50 | 9.50@10.50 | 9.25@10.50 | 9.50@10.75 | 8.75@10.00 |
| STEERS, Heifers & Mixed: | | | | | |
| Choice, 500-750 lbs. | 14.00@15.25 | 12.75@13.50 | 13.00@14.00 | 13.00@14.00 | |
| Good, 500-750 lbs. | 12.00@14.00 | 11.50@12.75 | 11.50@13.00 | 11.75@13.00 | 11.50@12.75 |
| HEIFERS: | | | | | |
| Choice, 750-900 lbs. | 13.75@14.50 | 12.75@13.50 | 12.50@13.50 | 13.00@14.00 | |
| Good, 750-900 lbs. | 12.00@13.75 | 11.50@12.75 | 11.25@12.50 | 11.75@13.00 | 11.00@12.25 |
| Medium, 500-900 lbs. | 9.50@12.25 | 9.50@11.50 | 9.75@11.25 | 9.75@11.75 | 9.50@11.00 |
| Common, 500-900 lbs. | 8.50@9.50 | 8.50@9.50 | 8.25@9.75 | 8.25@9.75 | 8.00@9.50 |
| COWS, all weights: | | | | | |
| Good | 9.75@11.00 | 9.25@9.75 | 9.75@10.25 | 9.50@10.00 | 9.25@10.00 |
| Medium | 9.25@9.75 | 8.50@9.25 | 9.00@9.75 | 8.75@9.50 | 8.75@9.25 |
| Cutter and common | 7.50@9.25 | 7.50@8.50 | 7.50@9.00 | 7.00@8.75 | 7.25@8.75 |
| Canner | 5.25@7.50 | 6.00@7.50 | 6.25@7.50 | 5.50@7.00 | 6.25@7.25 |
| BULLS (Ylgs. Excl.), all weights: | | | | | |
| Beef, good | 10.00@11.00 | 10.15@10.50 | 9.60@9.90 | 9.50@10.00 | 9.50@10.00 |
| Sausage, good | 10.00@10.50 | 9.75@10.25 | 9.50@9.75 | 9.50@9.75 | 9.50@10.00 |
| Sausage, medium | 8.75@10.00 | 8.50@9.75 | 9.00@9.50 | 8.75@9.50 | 8.75@9.50 |
| Sausage, cutter & com. | 8.25@8.75 | 7.75@8.50 | 7.50@9.00 | 7.50@8.75 | 7.50@8.75 |
| VEALERS, all weights: | | | | | |
| Good and choice | 13.50@15.00 | 14.25@15.50 | 12.50@14.00 | 12.50@15.00 | 11.50@15.00 |
| Common and medium | 9.00@13.50 | 12.00@14.25 | 9.00@12.50 | 8.50@12.50 | 7.50@11.50 |
| Cull | 7.00@9.00 | 6.50@12.00 | 7.00@9.00 | 6.50@8.50 | 5.50@7.50 |
| CALVES, 400 lb. down: | | | | | |
| Good and choice | 10.50@12.50 | 9.50@11.50 | 10.00@12.00 | 10.50@12.50 | 9.50@11.50 |
| Common and medium | 8.00@10.50 | 7.50@9.50 | 8.00@10.00 | 8.00@10.50 | 8.00@9.50 |
| Cull | 7.00@8.00 | 6.00@7.50 | 6.00@8.00 | 6.50@8.00 | 5.50@8.00 |
| Slaughter Lambs and Sheep: | | | | | |
| LAMBS: | | | | | |
| Choice (closely sorted) .. | 12.75 only | | | | |
| Good and choice | 11.75@12.60 | 11.75@12.50 | 11.50@12.25 | 11.40@12.00 | 12.00@12.35 |
| Medium and good | 10.75@11.75 | 10.50@11.75 | 10.50@11.75 | 10.25@11.25 | 10.75@11.75 |
| Common | 9.75@10.75 | 9.00@10.50 | 9.50@10.25 | 9.00@10.00 | 9.50@10.50 |
| EWES: | | | | | |
| Good and choice | 7.25@8.00 | 6.50@7.50 | 6.00@7.75 | 6.25@7.25 | 6.25@7.75 |
| Common and medium | 4.75@7.25 | 4.50@6.50 | 4.25@5.75 | 4.25@6.25 | 4.25@6.25 |

*Quotations based on animals of current seasonal market weights and wool growth. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended March 27:

| | Cattle | Calves | Hogs | Sheep |
|---------------------|--------|--------|-------|-------|
| Los Angeles | 5,029 | 872 | 1,438 | 1,566 |
| San Francisco | 1,500 | 50 | 2,100 | 2,900 |
| Portland | 2,350 | 300 | 2,700 | 1,775 |

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the three days of the week were reported as follows: 19,121 cattle, 2,835 calves, 29,569 hogs and 22,824 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 28, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 4,599 hogs; Swift & Company, 4,163 hogs; Wilson & Co., 4,453 hogs; Western Packing Co., Inc., 1,677 hogs; Agar Packing Co., 5,998 hogs; Shippers, 3,204 hogs; Others, 27,255.

Total: 25,304 cattle; 3,955 calves; 54,249 hogs; 34,651 sheep.

KANSAS CITY

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|--------|--------|
| Armour and Company | 3,594 | 315 | 2,386 | 9,141 |
| Cudahy Pkg. Co. | 2,199 | 286 | 1,064 | 6,722 |
| Swift & Company | 1,800 | 393 | 2,378 | 6,632 |
| Wilson & Co. | 2,494 | 493 | 1,841 | 2,062 |
| Indep. Pkg. Co. | 1,064 | ... | 485 | ... |
| Meyer Kornblum | ... | ... | ... | ... |
| Others | 3,595 | 224 | 2,062 | 28,137 |
| Total | 14,746 | 1,711 | 10,166 | 48,294 |

OMAHA

| | Cattle and Calves | Hogs | Sheep |
|--------------------|-------------------|-------|-------|
| Armour and Company | 5,540 | 5,983 | 9,786 |
| Cudahy Pkg. Co. | 4,466 | 2,176 | 8,636 |
| Swift & Company | 4,655 | 3,212 | 8,718 |
| Wilson & Co. | 2,048 | 3,600 | 3,045 |
| Others | ... | 8,498 | ... |

Cattle and calves: Eagle Pkg. Co., 23; Greater Omaha Pk., 122; Geo. Hoffman, 41; Kroger Pkg. Co., 614; Nebraska Beef Co., 559; Omaha Pkg. Co., 175; John Roth, 116; So. Omaha Pkg. Co., 1,178; Lincoln Pkg. Co., 273.

Total: cattle and calves, 19,810; 22,869 hogs and 28,205 sheep.

EAST ST. LOUIS

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|--------|-------|
| Armour and Company | 2,879 | 1,927 | 10,770 | 2,924 |
| Swift & Company | 2,820 | 2,517 | 10,398 | 3,081 |
| Hunter Pkg. Co. | 1,274 | 25 | 6,114 | 119 |
| Hell Pkg. Co. | ... | 2,527 | ... | ... |
| Krey Pkg. Co. | ... | 2,215 | ... | ... |
| Laclede Pkg. Co. | ... | 2,494 | ... | ... |
| Siehoff Pkg. Co. | ... | 1,156 | ... | ... |
| Shippers | 3,195 | 1,972 | 9,719 | ... |
| Others | 2,331 | 113 | 2,858 | 820 |
| Total | 12,409 | 6,554 | 48,281 | 6,894 |

ST. JOSEPH

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|--------|--------|
| Swift & Company | 2,276 | 296 | 5,262 | 18,497 |
| Armour and Company | 2,490 | 365 | 4,544 | 7,597 |
| Others | 1,293 | 68 | 793 | 5,579 |
| Total | 8,059 | 727 | 10,599 | 31,973 |

Not including 1,884 hogs bought direct.

SIoux CITY

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|--------|--------|
| Cudahy Pkg. Co. | 3,125 | 53 | 4,741 | 4,334 |
| Armour and Company | 2,878 | 22 | 4,961 | 4,507 |
| Swift & Company | 2,195 | 41 | 3,095 | 2,577 |
| Others | 288 | 9 | 59 | 1 |
| Shippers | 4,655 | 13 | 7,090 | 7 |
| Total | 13,091 | 138 | 19,916 | 11,426 |

OKLAHOMA CITY

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|-------|-------|
| Armour and Company | 1,508 | 205 | 4,214 | 4,211 |
| Wilson & Co. | 1,585 | 343 | 4,064 | 4,808 |
| Others | 262 | 13 | 455 | 1 |
| Total | 3,340 | 651 | 8,753 | 9,020 |

Not including 42 cattle and 1,338 hogs bought direct.

WICHITA

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|-------|-------|
| Cudahy Pkg. Co. | 1,176 | 288 | 3,885 | 7,336 |
| Wichita D. B. Co. | 13 | ... | ... | ... |
| Dunn & Osterberg | 123 | ... | 81 | ... |
| Fred W. Dold | 164 | ... | 370 | ... |
| Sunflower Pkg. Co. | 43 | ... | 185 | ... |
| Pioneer Pkg. Co. | ... | ... | ... | ... |
| Excel Pkg. Co. | 419 | ... | ... | ... |
| Others | 3,489 | ... | 694 | 67 |
| Total | 5,427 | 288 | 5,175 | 7,393 |

Not including 2,104 hogs and 71 cattle bought direct.

FT. WORTH

| | Cattle | Calves | Hogs | Sheep |
|-----------------------|--------|--------|-------|--------|
| Armour and Company | 2,141 | 352 | 2,667 | 11,198 |
| Swift & Company | 2,263 | 475 | 3,792 | 9,520 |
| Blue Bonnett Pkg. Co. | 143 | 5 | 505 | ... |
| City Pkg. Co. | 118 | 4 | 697 | ... |
| Rosenthal Pkg. Co. | 14 | 4 | 29 | 2 |
| Total | 4,679 | 840 | 7,990 | 20,520 |

DENVER

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|-------|--------|
| Armour and Company | 1,383 | 97 | 2,732 | 7,913 |
| Swift & Company | 1,122 | 132 | 2,442 | 8,761 |
| Cudahy Pkg. Co. | 895 | 60 | 1,343 | 1,693 |
| Others | 1,975 | 187 | 1,337 | 9,906 |
| Total | 5,325 | 476 | 7,854 | 28,273 |

ST. PAUL

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|--------|--------|
| Armour and Company | 3,687 | 2,785 | 13,940 | 3,067 |
| Dakota Pkg. Co. | 1,277 | 126 | ... | ... |
| Cudahy Pkg. Co. | 981 | 2,020 | ... | 2,456 |
| Riffin Pkg. Co. | 907 | 37 | ... | ... |
| Swift & Company | 5,758 | 8,836 | 10,638 | 5,298 |
| Others | 3,577 | 785 | ... | ... |
| Total | 16,187 | 9,608 | 33,578 | 10,821 |

CINCINNATI

| | Cattle | Calves | Hogs | Sheep |
|------------------------|--------|--------|--------|-------|
| S. W. Gall's Sons | ... | 7 | ... | 112 |
| B. Kahn's Sons Co. | 459 | 555 | 8,167 | 1,138 |
| Lohrey Packing Co. | 2 | ... | 229 | ... |
| H. H. Meyer Pkg. Co. | 12 | ... | 4,131 | ... |
| Schlachter Pkg. Co. | 85 | 152 | ... | 23 |
| J. & F. Schroth P. Co. | 16 | ... | 2,883 | ... |
| Stegner Pkg. Co. | 301 | ... | ... | ... |
| Shippers | 157 | 120 | 3,346 | 109 |
| Others | 1,235 | 688 | 710 | 244 |
| Total | 2,287 | 1,781 | 10,466 | 1,626 |

Not including 1,400 cattle, 17 calves, 2,900 hogs and 158 sheep bought direct.

TOTAL PACKER PURCHASES

| | Week ended Mar. 28 | Prev. week | Cor. week, 1941 |
|--------|--------------------|------------|-----------------|
| Cattle | 130,754 | 125,099 | 139,997 |
| Hogs | 240,962 | 244,868 | 297,755 |
| Sheep | 239,006 | 304,518 | 172,029 |

CORN BELT DIRECT TRADING

(Reported by U.S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., April 2.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were up 10 to 15c again this week on light receipts and fairly broad buying orders from all interests.

Hogs, good to choice:

| | |
|-------------|---------------|
| 160-180 lb. | \$12.75@13.65 |
| 180-200 lb. | 13.40@13.80 |
| 200-240 lb. | 13.45@13.80 |
| 240-270 lb. | 13.45@13.80 |
| 270-300 lb. | 13.45@13.80 |
| 300-330 lb. | 13.35@13.70 |
| 330-360 lb. | 13.25@13.60 |

Sows:

| | |
|---------------|---------------|
| 330 lbs. down | \$13.00@13.40 |
| 330-360 lb. | 12.95@13.40 |
| 400-500 lb. | 12.75@13.20 |

Receipts of hogs at Corn Belt markets for the week ended April 2:

| | This week | Last week |
|-------------------|-----------|-----------|
| Friday, Mar. 27 | 22,200 | 27,500 |
| Saturday, Mar. 28 | 35,300 | 17,900 |
| Sunday, Mar. 29 | 49,200 | 31,300 |
| Tuesday, Mar. 31 | 32,200 | 37,000 |
| Wednesday, Apr. 1 | 28,000 | 33,000 |
| Thursday, Apr. 2 | 22,800 | 28,800 |

MEAT ANIMAL INCOME UP

A decline of 3 per cent in the level of prices received by producers and a sharp decrease in hog marketings and the quantities of corn and cotton placed under loan were the principal factors in the decline in the seasonally adjusted index of income from farm marketings from 131.5 per cent of the 1924-29 average in January to 126.5 in February.

Marketings of hogs were unusually heavy in January, but in February were only about equal to the relatively light marketings in February of a year earlier. On the other hand, prices of hogs were somewhat higher than in January and returns from cattle and lambs declined somewhat less than usual from January to February, resulting in an increase in the index number of income from all meat animals from 154.0 per cent of the 1924-29 average in January to 154.5 in February of this year.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS*

| | Cattle | Calves | Hogs | Sheep |
|----------------|--------|--------|--------|--------|
| Fri., Mar. 27 | 1,162 | 229 | 8,928 | 6,776 |
| Sat., Mar. 28 | 1,553 | 23 | 6,430 | 1,901 |
| Mon., Mar. 30 | 13,107 | 974 | 13,946 | 12,165 |
| Tues., Mar. 31 | 6,407 | 1,612 | 24,533 | 12,500 |
| Wed., Apr. 1 | 7,478 | 758 | 14,232 | 6,327 |
| Thurs., Apr. 2 | 5,500 | 800 | 9,000 | 12,000 |

*Week's total: 32,503 cattle, 4,144 calves, 61,715 hogs, 43,011 sheep.
Prev. week: 36,459 cattle, 4,452 calves, 72,497 hogs, 44,232 sheep.
Year ago: 32,975 cattle, 4,472 calves, 60,064 hogs, 48,426 sheep.
Two years ago: 30,047 cattle, 5,016 calves, 70,761 hogs, 38,784 sheep.

*Including 438 cattle, 337 calves, 23,149 hogs and 5,854 sheep direct to packers.

SHIPMENTS

| | Cattle | Calves | Hogs | Sheep |
|----------------|--------|--------|-------|-------|
| Fri., Mar. 27 | 421 | 7 | 859 | 1,541 |
| Sat., Mar. 28 | 23 | ... | ... | 215 |
| Mon., Mar. 30 | 2,110 | 80 | 1,042 | 2,015 |
| Tues., Mar. 31 | 1,098 | 29 | 288 | 654 |
| Wed., Apr. 1 | 2,224 | 11 | 158 | 21 |
| Thurs., Apr. 2 | 2,500 | ... | 600 | 596 |

Week's total: 8,532 cattle, 120 calves, 2,088 hogs, 3,190 sheep.
Prev. week: 9,937 cattle, 397 calves, 2,345 hogs, 10,067 sheep.
Year ago: 9,049 cattle, 436 calves, 1,981 hogs, 18,336 sheep.
Two years ago: 8,970 cattle, 91 calves, 4,420 hogs, 12,341 sheep.

APRIL AND YEAR RECEIPTS

| | April | Year |
|--------|--------|--------|
| Cattle | 12,978 | 14,682 |
| Calves | 1,553 | 2,861 |
| Hogs | 23,232 | 81,055 |
| Sheep | 18,337 | 20,055 |

*All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

| | Cattle | Hogs | Sheep | Lambs |
|--------------------|---------|---------|--------|---------|
| Week ended Mar. 28 | \$13.00 | \$13.45 | \$7.15 | \$12.20 |
| Previous week | 12.75 | 13.45 | 6.85 | 11.90 |
| 1941 | 10.75 | 7.70 | 6.50 | 11.15 |
| 1940 | 9.15 | 5.05 | 5.10 | 10.10 |
| 1939 | 10.25 | 7.15 | 5.35 | 9.55 |
| 1938 | 8.40 | 8.75 | 4.75 | 8.50 |
| 1937 | 11.10 | 10.65 | 6.50 | 12.40 |

Av. 1937-1941: \$9.95 cattle, \$7.75 hogs, \$5.65 sheep, \$10.35 lambs.

HOG RECEIPTS, WEIGHTS AND PRICES

| | No. Rec'd | Wt., lbs. | Av. Price |
|---------------------|-----------|-----------|-----------|
| *Week ended Mar. 28 | 88,300 | 254 | \$13.80 |
| Previous week | 79,962 | 254 | 13.65 |
| 1941 | 92,170 | 258 | 8.25 |
| 1940 | 91,448 | 247 | 5.55 |
| 1939 | 70,147 | 256 | 7.70 |
| 1938 | 65,630 | 290 | 9.25 |
| 1937 | 63,552 | 238 | 10.45 |

Av. 1937-1941: 76,000 No. Rec'd, 251 lbs. av., \$8.25 price.
*Receipts and average weight for week ending March 28, 1942, estimated.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, Apr. 2:

| | Week ended Apr. 2 | Prev. week |
|---------------------|-------------------|------------|
| Packers' purchases | 41,994 | 52,553 |
| Shippers' purchases | 2,708 | 3,380 |
| Total | 44,702 | 56,433 |

RECEIPTS AT CHIEF CENTERS

Receipts for week ended March 28:

| | Cattle | Hogs | Sheep |
|--------------------|---------|---------|---------|
| At 20 markets: | | | |
| Week ended Mar. 28 | 197,000 | 378,000 | 306,000 |
| Previous week | 206,000 | 384,000 | 294,000 |
| 1941 | 195,000 | 408,000 | 254,000 |
| 1940 | 165,000 | 415,000 | 245,000 |
| 1939 | 175,000 | 341,000 | 290,000 |

| | Hogs |
|--------------------|---------|
| At 11 markets: | |
| Week ended Mar. 28 | 315,000 |
| Previous week | 315,000 |
| 1941 | 335,000 |
| 1940 | 350,000 |
| 1939 | 268,000 |

| | Cattle | Hogs | Sheep |
|--------------------|---------|---------|---------|
| At 7 markets: | | | |
| Week ended Mar. 28 | 146,000 | 254,000 | 227,000 |
| Previous week | 149,000 | 257,000 | 208,000 |
| 1941 | 138,000 | 276,000 | 175,000 |
| 1940 | 104,000 | 300,000 | 161,000 |
| 1939 | 122,000 | 215,000 | 184,000 |

If you are finding it difficult to obtain packinghouse workers, watch the Provisioner's classified page.

The National Provisioner—April 4, 1942

STOCK

Chicago Union
Comparative periods.

| | Hogs | Sheep |
|---|--------|--------|
| 9 | 8,928 | 6,776 |
| 6 | 6,420 | 1,901 |
| 4 | 13,946 | 12,165 |
| 2 | 24,583 | 12,500 |
| 8 | 14,232 | 6,337 |
| 0 | 9,000 | 12,000 |
| 4 | 61,718 | 48,011 |
| 2 | 72,487 | 44,232 |
| 2 | 69,064 | 48,435 |
| 6 | 70,761 | 38,784 |

| | Hogs | Sheep |
|---|-------|-------|
| 7 | 859 | 1,541 |
| 7 | 1,042 | 215 |
| 0 | 288 | 2,015 |
| 1 | 158 | 654 |
| 1 | 600 | 500 |

| | Hogs | Sheep |
|---|-------|--------|
| 0 | 2,068 | 3,190 |
| 7 | 2,945 | 10,067 |
| 1 | 1,981 | 10,850 |
| 1 | 4,420 | 12,245 |

| | Hogs | Sheep |
|----|-------|-----------|
| 13 | 199 | 465,085 |
| 5 | 806 | 53,726 |
| 7 | 766 | 1,289,102 |
| 1 | 1,950 | 628,450 |

| | Hogs | Sheep |
|----|--------|---------|
| 45 | \$7.15 | \$12.80 |
| 45 | 6.85 | 11.90 |
| 70 | 6.50 | 11.15 |
| 05 | 5.10 | 10.10 |
| 15 | 5.35 | 9.55 |
| 75 | 4.75 | 8.50 |
| 05 | 6.50 | 12.40 |

AND PRICES

| | Prices | Av. |
|----|---------|---------|
| 4 | \$13.80 | \$13.45 |
| 14 | 13.65 | 13.45 |
| 68 | 8.25 | 7.70 |
| 16 | 7.55 | 7.15 |
| 00 | 9.25 | 8.75 |
| 30 | 10.45 | 10.06 |

HASES

| | Chicago packers | Av. Apr. 2 |
|----|-----------------|------------|
| 4 | ended | Prev. week |
| 11 | 4,904 | 52,553 |
| 2 | 2,708 | 3,880 |
| 4 | 4,702 | 56,483 |

CENTERS

ed March 28:

| | Hogs | Sheep |
|---------|---------|-------|
| 378,000 | 306,000 | |
| 394,000 | 294,000 | |
| 408,000 | 254,000 | |
| 310,000 | 245,000 | |
| 341,000 | 290,000 | |

Hogs

| | Hogs | Sheep |
|---------|---------|-------|
| 254,000 | 227,000 | |
| 257,000 | 206,000 | |
| 276,000 | 175,000 | |
| 306,000 | 161,000 | |
| 215,000 | 184,000 | |

Hogs

| | Hogs | Sheep |
|---------|---------|-------|
| 254,000 | 227,000 | |
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| 276,000 | 175,000 | |
| 306,000 | 161,000 | |
| 215,000 | 184,000 | |

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended March 28, 1942:

| | Week ended Mar. 28 | Prev. week | Cor. week, 1941 |
|------------------------|--------------------|------------|-----------------|
| Chicago | 23,304 | 23,204 | 26,090 |
| Kansas City | 16,437 | 17,320 | 11,813 |
| Omaha | 19,357 | 17,520 | 17,433 |
| East St. Louis | 9,310 | 9,679 | 5,834 |
| St. Joseph | 6,948 | 5,923 | 8,249 |
| Sioux City | 8,662 | 9,390 | 8,321 |
| Wichita | 5,786 | 5,085 | 4,997 |
| Philadelphia | 2,105 | 2,056 | 1,936 |
| Indianapolis | 2,391 | 2,384 | 1,654 |
| New York & Jersey City | 11,153 | 8,828 | 8,793 |
| Oklahoma City | 4,033 | 4,397 | 4,820 |
| Cincinnati | 3,347 | 3,086 | 3,410 |
| Denver | 4,923 | 4,832 | 4,548 |
| St. Paul | 15,966 | 16,285 | 12,253 |
| Milwaukee | 8,520 | 8,367 | 8,395 |
| Total | 139,728 | 133,356 | 124,128 |

*Cattle and calves.

| | Week ended Mar. 28 | Prev. week | Cor. week, 1941 |
|------------------------|--------------------|------------|-----------------|
| Chicago | 100,224 | 95,317 | 97,507 |
| Kansas City | 35,021 | 37,373 | 35,223 |
| Omaha | 32,752 | 33,017 | 28,659 |
| East St. Louis | 73,363 | 74,338 | 73,306 |
| St. Joseph | 11,841 | 10,305 | 10,992 |
| Sioux City | 10,612 | 27,411 | 23,831 |
| Wichita | 7,279 | 8,415 | 6,525 |
| Philadelphia | 15,714 | 14,781 | 16,713 |
| Indianapolis | 21,182 | 21,142 | 22,606 |
| New York & Jersey City | 40,539 | 38,454 | 40,655 |
| Oklahoma City | 10,091 | 9,242 | 13,244 |
| Cincinnati | 16,133 | 15,994 | 19,327 |
| Denver | 8,308 | 9,123 | 8,251 |
| St. Paul | 33,578 | 30,860 | 31,315 |
| Milwaukee | 8,921 | 7,110 | 7,974 |
| Total | 431,363 | 432,882 | 441,640 |

*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

| | Week ended Mar. 28 | Prev. week | Cor. week, 1941 |
|------------------------|--------------------|------------|-----------------|
| Chicago | 34,651 | 40,919 | 30,820 |
| Kansas City | 27,019 | 17,320 | 18,585 |
| Omaha | 31,802 | 30,158 | 23,707 |
| East St. Louis | 8,594 | 7,916 | 4,851 |
| St. Joseph | 26,483 | 23,283 | 23,985 |
| Sioux City | 11,419 | 10,253 | 9,035 |
| Wichita | 7,293 | 5,972 | 6,066 |
| Philadelphia | 1,979 | 2,041 | 2,137 |
| Indianapolis | 2,213 | 1,619 | 285 |
| New York & Jersey City | 61,575 | 53,376 | 55,199 |
| Oklahoma City | 9,020 | 2,076 | 3,575 |
| Cincinnati | 1,670 | 783 | 2,026 |
| Denver | 8,306 | 8,513 | 8,161 |
| St. Paul | 10,821 | 13,057 | 7,413 |
| Milwaukee | 968 | 1,299 | 1,296 |
| Total | 242,135 | 219,087 | 195,478 |

†Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, March 31, 1942, as reported by the Agricultural Marketing Administration were:

| | Cattle | Calves | Hogs | Sheep |
|-------------------------|---------------|--------|------|-------|
| Steers, good to choice | \$13.20@15.00 | | | |
| Cows, medium | 8.75@9.50 | | | |
| Cows, cutter and common | 7.25@8.75 | | | |
| Cows, canners | 5.75@7.25 | | | |
| Bulls, good | 10.25@11.00 | | | |
| Bulls, medium | 9.00@10.25 | | | |
| Bulls, cutter to common | 8.00@9.00 | | | |

| | Calves | Calves | Hogs | Sheep |
|----------------------------|---------------|--------|------|-------|
| Vealers, good to choice | \$15.00@17.00 | | | |
| Vealers, common and medium | 9.50@15.00 | | | |
| Calves, common to medium | 8.50@10.00 | | | |

| | Hogs | Calves | Calves | Hogs | Sheep |
|-------------------------------------|---------------|--------|--------|------|-------|
| Hogs, good and choice, 160-190 lbs. | \$14.00@14.10 | | | | |

| | Lambs | Lambs | Hogs | Sheep |
|-----------------|--------------|-------|------|-------|
| Lambs and sheep | \$9.75@13.00 | | | |

Receipts of salable livestock at Jersey City market for week ended March 28, 1942:

| | Cattle | Calves | Hogs | Sheep |
|---------------------|--------|--------|--------|--------|
| Salable receipts | 1,526 | 448 | 124 | 230 |
| Total, with directs | 7,874 | 13,062 | 21,018 | 51,250 |
| Previous week: | | | | |
| Salable receipts | 1,487 | 589 | 172 | 133 |
| Total, with directs | 7,536 | 9,521 | 19,678 | 48,069 |

*Including hogs at 31st street.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

| | NEW YORK | PHILA. | BOSTON |
|-----------------|---|---------|---------|
| STEERS, carcass | Week ending March 28, 1942..... 9,361 | 2,162 | 2,641 |
| | Week previous..... 9,241 | 2,665 | 2,749 |
| | Same week year ago..... 9,415 | 2,566 | 2,890 |
| COWS, carcass | Week ending March 28, 1942..... 428 | 1,166 | 2,516 |
| | Week previous..... 378 | 1,296 | 2,663 |
| | Same week year ago..... 1,241 | 1,077 | 2,670 |
| BULLS, carcass | Week ending March 28, 1942..... 359 | 577 | 224 |
| | Week previous..... 455 | 639 | 116 |
| | Same week year ago..... 418 | 673 | 189 |
| VEAL, carcass | Week ending March 28, 1942..... 8,757 | 961 | 604 |
| | Week previous..... 9,913 | 1,032 | 4,205 |
| | Same week year ago..... 14,851 | 1,453 | 628 |
| LAMB, carcass | Week ending March 28, 1942..... 40,877 | 16,798 | 19,768 |
| | Week previous..... 39,391 | 17,311 | 15,610 |
| | Same week year ago..... 48,863 | 15,300 | 19,512 |
| MUTTON, carcass | Week ending March 28, 1942..... 1,488 | 91 | 570 |
| | Week previous..... 1,940 | 405 | 441 |
| | Same week year ago..... 1,317 | 119 | 75 |
| PORK CUTS, lbs. | Week ending March 28, 1942..... 1,997,826 | 350,984 | 242,241 |
| | Week previous..... 1,964,679 | 400,189 | 321,440 |
| | Same week year ago..... 2,617,000 | 473,800 | 345,166 |
| BEEF CUTS, lbs. | Week ending March 28, 1942..... 176,444 | | |
| | Week previous..... 201,582 | | |
| | Same week year ago..... 427,830 | | |
| CATTLE, head | Week ending March 28, 1942..... 11,153 | 2,160 | |
| | Week previous..... 6,804 | 2,005 | |
| | Same week year ago..... 8,793 | 1,936 | |
| CALVES, head | Week ending March 28, 1942..... 14,227 | 2,826 | |
| | Week previous..... 12,378 | 2,646 | |
| | Same week year ago..... 14,718 | 2,777 | |
| HOGS, head | Week ending March 28, 1942..... 42,396 | 15,714 | |
| | Week previous..... 37,648 | 14,781 | |
| | Same week year ago..... 40,269 | 16,713 | |
| SHEEP, head | Week ending March 28, 1942..... 61,575 | 1,979 | |
| | Week previous..... 53,876 | 2,041 | |
| | Same week year ago..... 55,199 | 2,157 | |

Country dressed product at New York totaled 9,445 veal, 2 hogs and 243 lambs. Previous week 9,010 veal, 8 hogs and 307 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter in federal inspected plants at 27 market centers declined again last week, with the total dropping to one of the lowest levels of the year. Kill was about 17,000 head lighter than a year earlier and about 4,000 head lighter than the previous week. Cattle, calf and sheep slaughter was heavier than the previous week and all classes, with the exception of calves, had larger totals than a year earlier.

| | Cattle | Calves | Hogs | Sheep |
|---------------------------|---------|--------|---------|---------|
| New York area | 11,153 | 14,210 | 40,389 | 61,670 |
| Phila. & Balt. | 3,472 | 1,514 | 30,339 | 1,275 |
| Ohio-Indiana group | 9,768 | 4,012 | 53,109 | 7,625 |
| Chicago | 26,584 | 5,713 | 109,224 | 52,006 |
| St. Louis area | 10,878 | 7,210 | 73,363 | 9,764 |
| Kansas City | 14,483 | 3,337 | 35,021 | 27,019 |
| Southwest group | 15,378 | 3,135 | 38,842 | 49,249 |
| Omaha | 17,969 | 749 | 32,752 | 33,792 |
| Sioux City | 9,359 | 108 | 16,612 | 14,549 |
| St. Paul-Wia. group | 23,946 | 36,285 | 89,623 | 16,439 |
| Interior Iowa & So. Minn. | 16,068 | 5,842 | 152,234 | 45,415 |
| Total | 157,743 | 82,115 | 662,458 | 319,108 |
| Total prev. week | 152,736 | 75,919 | 666,174 | 291,862 |
| Total last year | 141,164 | 58,061 | 679,790 | 271,297 |

*Includes New York City, Newark, and Jersey City. *Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. *Includes Elburn, Ill. *Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. *Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. *Includes St. Paul, So. St. Paul and Newport, Minn., and Mason and Milwaukee, Wis. *Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of calves, 78% of the hogs, and 59% of the sheep and lambs that were slaughtered under federal inspection during that year.

CANADIAN LIVESTOCK PRICES

| | Week ended Mar. 26 | Last week | Same week 1941 |
|---------------|--------------------|-----------|----------------|
| Toronto | \$10.85 | \$10.75 | \$9.50 |
| Montreal | 10.50 | 10.60 | 9.25 |
| Winnipeg | 10.00 | 10.00 | 8.75 |
| Calgary | 10.50 | 10.00 | 8.75 |
| Edmonton | 10.00 | 10.00 | 8.75 |
| Prince Albert | 9.00 | 9.00 | |
| Moose Jaw | 9.25 | 9.50 | |
| Saskatoon | 9.85 | 9.50 | |
| Regina | 9.50 | 9.25 | |
| Vancouver | 9.35 | | 9.00 |

VEAL CALVES

| | Week ended Mar. 26 | Last week | Same week 1941 |
|---------------|--------------------|-----------|----------------|
| Toronto | \$15.50 | \$15.00 | \$12.50 |
| Montreal | 13.00 | 13.00 | 10.00 |
| Winnipeg | 13.00 | 13.00 | 10.00 |
| Calgary | 12.00 | 12.00 | 10.00 |
| Edmonton | 12.00 | 11.50 | 10.50 |
| Prince Albert | 11.00 | 10.50 | 8.00 |
| Moose Jaw | 11.00 | 10.50 | |
| Saskatoon | 11.75 | 12.00 | 10.50 |
| Regina | 12.00 | 11.50 | 10.00 |
| Vancouver | 11.00 | | 10.50 |

HOG CARCASSES*

| | Week ended Mar. 26 | Last week | Same week 1941 |
|---------------|--------------------|-----------|----------------|
| Toronto | \$15.15 | \$15.35 | \$11.25 |
| Montreal | 15.50 | 15.50 | 11.00 |
| Winnipeg | 14.10 | 14.15 | 10.45 |
| Calgary | 13.85 | 13.90 | 10.30 |
| Edmonton | 14.25 | 14.25 | 10.40 |
| Prince Albert | 13.95 | 13.95 | 10.10 |
| Moose Jaw | 13.90 | 13.85 | 10.10 |
| Saskatoon | 13.75 | 13.75 | 10.10 |
| Regina | 13.75 | 13.75 | 10.05 |
| Vancouver | 14.90 | 14.75 | 11.20 |

* Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

GOOD LAMBS

| | Week ended Mar. 26 | Last week | Same week |
|--|--------------------|-----------|-----------|
|--|--------------------|-----------|-----------|

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Men Wanted

EXPERIENCED MAN to supervise Sausage Kitchen for an independent manufacturer of Sausage and Smoked Meats in the Detroit Area. State age and Qualifications. W-797, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

EXPERIENCED SMOKER wanted by Sausage Manufacturer in Detroit. Give age and previous experience. W-798, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: Canning and Sausage foreman; capable of handling control of canning and sausage plant, also knowledge of lost goods, specialties; must be qualified to handle labor, cost and tests; must be exempt from draft; for Southeast territory. W-821, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Pay Roll Clerk capable of making time studies and cost knowledge. Plant located in North Central states. Good opportunity for advancement. W-822, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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Men Wanted

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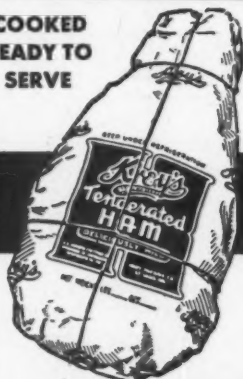
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| | | | | | |
|--|-------------|--|-------------|--|--------------|
| Adler Co., The..... | 35 | Hercules Powder Co., Inc..... | 39 | Service Caster & Truck Co..... | 25 |
| American Blower Corp..... | 18 | Hormel & Co., Geo. A..... | 50 | Smith Paper Co., H. P..... | 24 |
| American Can Co..... | 5 | Hunter Packing Co..... | 50 | Smith's Sons, John E. Co..... | Second Cover |
| Armour and Company..... | 10 | Hygrade Food Products Corp..... | 50 | Specialty Mfrs. Sales Co..... | 28 |
| Aula Company Inc..... | 25 | Identification, Inc..... | 29 | Spicene Co. of America..... | 30 |
| Bemis Bro. Bag Co..... | 6 | Jackle, Frank R..... | 44 | Standard Conveyor Co..... | 17 |
| Cahn, Inc., Fred C..... | 35 | Kahn's Sons Co., E..... | 49 | Stange Co., Wm. J..... | 26 |
| Callahan & Co., A. P..... | 33 | Kennett-Murray & Co..... | 44 | Swift & Co..... | Fourth Cover |
| Cincinnati Butchers' Supply Co..... | 25 | Kold-Hold Mfg. Co..... | First Cover | Vogt, F. G., & Sons, Inc..... | 49 |
| Cudahy Packing Co..... | 49 | Krey Packing Co..... | 48 | West Carrollton Parchment Co..... | 41 |
| Dairymen's League Cooperative Assoc..... | 49 | Liquid Carbonic Corp., The..... | 23 | Westinghouse Electric and Mfg. Co..... | 8-9 |
| Dexter Folder Co..... | 40 | Mayer, H. J. & Sons Co..... | 35 | Wilmington Provision Co..... | 49 |
| Diamond Crystal Salt Co..... | 15 | McMurray, L. H..... | 44 | Wynantskill Mfg. Co..... | 36 |
| Diamond Iron Works, Inc..... | 35 | Met-L-Wood Corp..... | 19 | | |
| Dole Refrigerating Corp..... | 35 | O'Connor, W. H..... | 30 | | |
| Dry Zero Corp..... | Third Cover | Oppenheimer Casing Co..... | 30 | | |
| Early & Moor, Inc..... | 26 | Palmyra Bologna Co., Inc..... | 49 | | |
| Felin & Co., John J..... | 49 | Paterson Parchment Paper Co..... | 7 | | |
| Frederick Iron and Steel Co..... | 30 | Peters Machinery Corp..... | 29 | | |
| French Oil Mill Machinery Co..... | 36 | Rath Packing Company..... | 49 | | |
| Frick Company..... | 27 | Rhineland Paper Co..... | 3 | | |
| Fuller Brush Co..... | 30 | Sam Davis Hotels..... | 25 | | |
| Griffith Laboratories, Inc..... | 17 | Sayer & Company Inc..... | 49 | | |
| Ham Boiler Corporation..... | 25 | Schluderberg, Wm.-T. J. Kurdie Co..... | 49 | | |
| Heekin Can Co..... | 27 | | | | |

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

HONEY BRAND

Hams - Bacon
Dried Beef

HYGRADE'S

West Virginia Style
Cured Ham
Ready to Serve

HYGRADE'S

Frankfurters in
Natural Casings

HYGRADE'S

Beef - Veal
Lamb - Pork



**CONSULT US BEFORE
YOU BUY OR
SELL**

**Domestic and Foreign
Connections
Invited!**

HYGRADE FOOD PRODUCTS CORP.

30 Church Street, New York, N. Y.

HUNTER PACKING COMPANY

East St. Louis, Illinois

BEEF • VEAL • PORK • LAMB

HUNTERIZED SMOKED AND CANNED HAM

New York Office, 408 West 14th St., Paul Davis, Mgr.

William G. Joyce
Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D. C.
Local &
Western Shippers
Pittsburgh, Pa.

HORMEL

GOOD FOOD

**Main Office and Packing Plant
Austin, Minnesota**

How can YOU tell
whether or not an
insulation is

**WATER
REPELLENT**



very easily ... MAKE THIS BAT TEST!

● Select square sections of several fibrous insulation materials, including Dry-Zero, to use as test samples. Strip them of any covering material. Fill your wash basin with water. Float one section of insulation, other than Dry-Zero, on the surface. Then with your palm outspread, bat the insulation under the water six or eight times. Bat it with sufficient force so that it is completely submerged. After six or eight times, the test sample will be almost completely saturated. Now pick it up and spread the fibres. You will find that the water has penetrated to the interior, making the whole section soggy, compact, and heavy, impairing its heat-stopping ability.

Apply the same test to the second and third test sam-

ples. Each one will respond in about the same manner.

Now take the test sample of Dry-Zero Insulation. Bat it under the water six or eight times, just exactly as you did the others. Each time Dry-Zero will rise to the surface buoyant as when you first placed it on the water! Now take it out of the water. The tiny water drops on the surface shed almost instantly. Open up the Dry-Zero sample by spreading with your thumbs as illustrated to the left, and you will be amazed to find no water has penetrated. Dry-Zero is still fluffy, bone-dry, and capable of rendering its original heat-stopping efficiency.

Dry-Zero Corporation, 222 North Bank Drive, Chicago; or 60 E. 42nd St., New York.



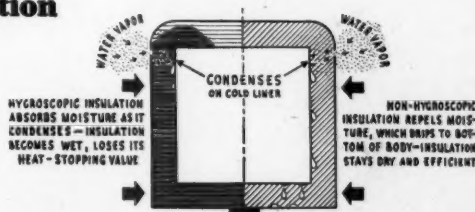
DRY·ZERO Insulation

IS THE ONLY ONE THAT WILL
NOT BECOME SATURATED AND
FINALLY SINK

why YOU need a Water-Repellent Insulation

The drawing to the right illustrates the difference between hygroscopic and non-hygroscopic (water-repellent) insulation. It's plain to be seen how moisture robs hygroscopic insulation of its heat-stopping efficiency and of the very life of the material. Properly installed, non-hygroscopic Dry-Zero Insulation retains its high thermal efficiency ("k" factor of 0.24) for the lifetime of any insulated unit.

In addition, Dry-Zero Insulation is uniquely free from settling, rotting, disintegration, and fungus growth.



Finer Frankfurts every time with **Swift's Selected Pork and Sheep Casings**

UNIFORM WIDTHS!

Every Swift Casing is actually measured for diameter. You get identical widths every time.

NO WASTE!

Holes, tears, flaws, eliminated . . . faster stuffing, lower costs.

PEARLY WHITE

COLOR—the proof of perfect freshness, correct cleaning.

COMPLETE SMOKE PENETRATION!

The uniform porosity of natural casings allows the rich smoke fragrance to soak clear through.

SAUSAGE SALES APPEAL!

The appetizing appearance of natural casing frankfurts . . . plump, well-filled . . . with the natural texture, the rich color of truly good "franks".



**Frankfurts are juicy in natural casings—
 they're best in Swift's Selected Casings!**

For perfect freshness, Swift's Pork and Sheep Casings are handled under constant refrigeration. Scientific cleaning, close size measures, elimination of flaws—all these things help speed up manufacture, lower costs.

When your superior stuffing goes into superior casings—you have a product that's easier for retailers to sell, a product that wins profitable repeat sales.

Try Swift's Selected Pork and Sheep Casings. Ask your salesman or write Swift & Company, Casing Dept., Chicago.

SWIFT'S SELECTED *Natural* CASINGS

with
casings

COMPLETE
SMOKE
PENETRATION

form porosity
al casings al-
e rich smoke
ce to soak
through.

casings-

Casings!

casings are hand-
close size mea-
speed up man-

rior casings—
l, a product the

. Ask your S
ept., Chicago.

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